AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

r History

American story starts during the hectic times of World War II at an era where basic necessities scarce and people went through life without common comforts that are now mostly taken anted.

ther in his early 20's, married with children and living in a very cold region of the world with vailable natural resources. He longed for a warm home for his young family.

essity is the Mother of Invention". My Father, Mourad Demirjian, with a background as a ber, he came up with an idea of using diesel fuel as a heat source. He realized that if he de- ed a way to control the amount of diesel fuel discharging he could achieve a constant flame. veloped a drip method system that could regulate the amount of fuel discharging. Then he ned a path of travel to allow the discharging fuel to flow into a welded metal chamber. Once ring a clean burning flame and by using special louvers and heat transfer panels he was able to te constant heat into the room.

achieving that, he next set his sights on designing a special flue to exhaust the fumes that were uced thus clearing them out of the room. After a few adjustments he had created his viable efficient space heater.

Mother, being the center of the community, had many friends and relatives stopping by for visits. they took notice of our warm home there was an immediate demand for my father's new space r. As you can imagine, my father left his job as a plumber to focus on building his new space rs to fulfill the quickly rising demand. Later models incorporated a glass window to view the ng flames and a hot plate on top to keep food warm. I remember as a small child using it to cheese on bread for a quick snack.

late 60's my family immigrated United States. In the early 70's arted building custom commercial ng equipment. This led us to develop wn brand of a production line-up oking equipment based on those f-a kind designs, which is supplied nally and internationally to the food e industry.

with building quality equipment ve also built quality relationships. relationships created another nd and inspired us to build our nercial grade residential ng appliances

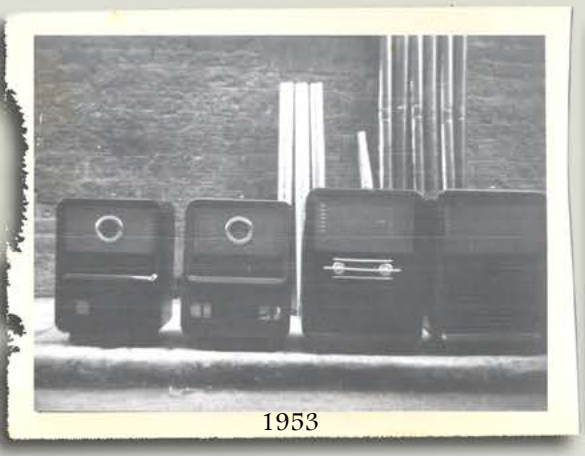
1948

1950

1946

1947

1948


1953

1946

Mourad

In loving memory
You have been my father, teacher,
partner and my best friend

3-23-1923 - 10-7-2012

Shane Demerjian

MEDALLION HEAVY DUTY FRONT MANIFOLD HOTEL RANGES

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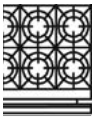
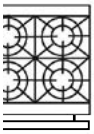
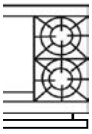
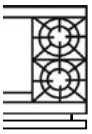
Medallion Series

Sleek and Streamlined but within they pack the kind of raw power that makes a Hotel/Resort kitchen perform at top speeds. American Range heavy-duty hotel equipment can easily accommodate the unique and specific work-load requirements of any commercial and industrial kitchen.

Medallion cooking systems have been engineered and built with years of service in mind. Robustly designed, hand-crafted and built to deliver exact precision. 10 gauge Stainless Steel, deep penetrating welded construction to insure a solid chassis. Latest technology and superior components are used on every product to produce rapid heat, performance and longevity for high volume applications.

MADE IN USA
DESIGNED & BUILT

Model HD34-4-1
Shown with optional high riser and shelf

	MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. lbs.	(kg.)	LIST PRICE
	HD34-6-1	6 Open Burners - Standard Oven	220K	(64)	450	(205)	**$8647**
	HD34-6-1C	6 Open Burners - Conv Oven	210K	(61)	400	(182)	**11,583**
	HD34-6-O	6 Open Burners - Storage Base	180K	(52)	400	(182)	**8261**
	HD34-6-M	6 Open Burners - Modular Top	180K	(52)	200	(91)	**5732**
		For Step-Up Burner add **SU** to model # add **$1795** to list price					
	HD34-4-1	4 Open Burners - Standard Oven	188K	(55)	450	(205)	**$8730**
	HD34-4-1C	4 Open Burners - Conv Oven	178K	(52)	500	(228)	**11,665**
	HD34-4-O	4 Open Burners - Storage Base	148K	(43)	435	(198)	**8343**
	HD34-4-M	4 Open Burners - Modular Top	148K	(43)	200	(91)	**6206**
		For Step-Up Burner add **SU** to model # add **$2150** to list price					
	HD34-17TG-2-1	17″ Thermostatic Griddle, 2 Open Burners - Standard Oven	154K	(45)	660	(300)	**$10,455**
	HD34-17TG-2-1C	17″ Thermostatic Griddle, 2 Open Burners - Conv Oven	144K	(42)	675	(307)	**13,390**
	HD34-17TG-2-O	17″ Thermostatic Griddle, 2 Open Burners - Storage Base	114K	(33)	575	(261)	**10,069**
	HD34-17TG-2-M	17″ Thermostatic Griddle, 2 Open Burners - Modular Top	114K	(33)	375	(170)	**7931**
	HD34-17VG-2-1	17″ Valve Control Griddle, 2 Open Burners - Standard Oven	154K	(45)	660	(300)	**$9425**
	HD34-17VG-2-1C	17″ Valve Control Griddle, 2 Open Burners - Conv Oven	144K	(42)	675	(307)	**12,360**
	HD34-17VG-2-O	17″ Valve Control Griddle, 2 Open Burners - Storage Base	114K	(33)	575	(261)	**9039**
	HD34-17VG-2-M	17″ Valve Control Griddle, 2 Open Burners - Modular Top	114K	(33)	375	(170)	**6901**
	HD34-34TG-1	34″ Thermostatic Griddle - Standard Oven	130K	(38)	800	(364)	**$10,172**
	HD34-34TG-1C	34″ Thermostatic Griddle - Conv Oven	120K	(35)	800	(364)	**13,107**
	HD34-34TG-O	34″ Thermostatic Griddle - Storage Base	90K	(26)	525	(238)	**9785**
	HD34-34TG-M	34″ Thermostatic Griddle - Modular Top	90K	(26)	405	(184)	**7648**

or options & accessories refer to page 17. For custom configuration contact factory for pricing.

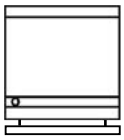
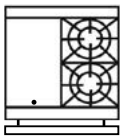
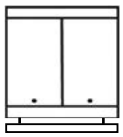
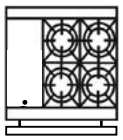
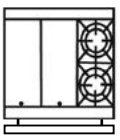
THERMOSTATIC CONTROLS

Reliable heavy duty thermostat controls range from 150°F to 550°F for complete baking options. Knobs always stay cool to the touch.

REMOVABLE RACK GUIDES

Toolless, removable solid cold rolled steel chrome plated rack guides for easy cleaning.

Model HD34-6
Shown with optional high riser and double sh

	MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. lbs.	(kg.)	LIST PRICE
	HD34-34VG-1	34″ Valve Control Griddle - Standard Oven	130K	(38)	635	(288)	**$9425**
	HD34-34VG-1C	34″ Valve Control Griddle - Conv Oven	120K	(35)	635	(288)	**12,360**
	HD34-34VG-O	34″ Valve Control Griddle - Storage Base	90K	(26)	625	(284)	**9039**
	HD34-34VG-M	34″ Valve Control Griddle - Modular Top	90K	(26)	530	(241)	**6901**
	HD34-1HT-2-1	17″ Hot Top, 2-Open Burners - Standard Oven	154K	(45)	490	(222)	**$9888**
	HD34-1HT-2-1C	17″ Hot Top, 2-Open Burners - Conv Oven	144K	(42)	490	(222)	**12,824**
	HD34-1HT-2-O	17″ Hot Top, 2-Open Burners - Storage Base	114K	(33)	480	(218)	**9502**
	HD34-1HT-2-M	17″ Hot Top, 2-Open Burners - Modular Top	114K	(33)	260	(118)	**7365**
	HD34-2HT-1	(2) 17″ Hot Top Sections - Standard Oven	120K	(35)	540	(245)	**$9760**
	HD34-2HT-1C	(2) 17″ Hot Top Sections - Conv Oven	110K	(32)	540	(245)	**12,695**
	HD34-2HT-O	(2) 17″ Hot Top Sections - Storage Base	80K	(23)	310	(141)	**9373**
	HD34-2HT-M	(2) 17″ Hot Top Sections - Modular Top	80K	(23)	220	(100)	**7236**
	HD34-1HT-4-1	(1) 11″ Hot Top, 4-Open Burners - Standard Oven	190K	(56)	440	(200)	**$9930**
	HD34-1HT-4-1C	(1) 11″ Hot Top, 4-Open Burners - Conv Oven	180K	(53)	440	(200)	**12,875**
	HD34-1HT-4-O	(1) 11″ Hot Top, 4-Open Burners - Storage Base	150K	(44)	430	(195)	**9554**
	HD34-1HT-4-M	(1) 11″ Hot Top, 4-Open Burners - Modular Top	150K	(44)	210	(100)	**7416**
	HD34-2HT-2-1	(2) 11″ Hot Top Sections, 2-Open Burners - Standard Oven	160K	(47)	490	(222)	**$9657**
	HD34-2HT-2-1C	(2) 11″ Hot Top Sections, 2-Open Burners - Conv Oven	150K	(44)	490	(222)	**12,592**
	HD34-2HT-2-O	(2) 11″ Hot Top Sections, 2-Open Burners - Storage Base	120K	(35)	480	(218)	**9270**
	HD34-2HT-2-M	(2) 11″ Hot Top Sections, 2-Open Burners - Modular Top	120K	(35)	240	(109)	**7205**

For options & accessories refer to page 17. For custom configuration contact factory for pricing.

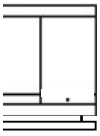
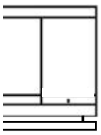
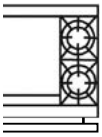
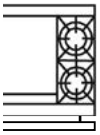
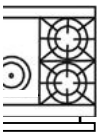
37,000 BTU POWER BURNER

- Two-piece, gasketless lift off anti-clog burners.
- The proprietary design is constructed with perimeter burner ports that are angled 45° and an inner 'simmer' ring of burner ports for optimal flame coverage for broiling, sautéing or simmering.
- The cast bowl grate design enhances heat deflection and performance.
- The grate design is flush with the plate rail.

OVEN INTERIOR

Medallion range interior is supplied standard with a porcelainized surface for easy cleaning. Stainless steel surface finish is also available as an option.

Model HD34-34VG-1
Shown with optional high riser & shelf

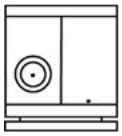
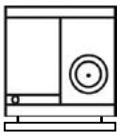
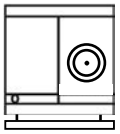
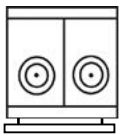
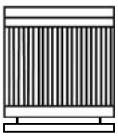
	MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. lbs.	(kg.)	LIST PRICE
	HD34-17TG-1HT-1	17″ Thermostatic Griddle, 17″ Hot top - Standard Oven	120K	(35)	575	(261)	**$10,867**
	HD34-17TG-1HT-1C	17″ Thermostatic Griddle, 17″ Hot top - Conv Oven	110K	(32)	575	(261)	**13,802**
	HD34-17TG-1HT-O	17″ Thermostatic Griddle, 17″ Hot top - Storage Base	80K	(23)	565	(257)	**10,481**
	HD34-17TG-1HT-M	17″ Thermostatic Griddle, 17″ Hot top - Modular Top	80K	(23)	345	(157)	**8343**
	HD34-17VG-1HT-1	17″ Valve Control Griddle, 17″ Hot top - Standard Oven	120K	(35)	575	(261)	**$10,146**
	HD34-17VG-1HT-1C	17″ Valve Control Griddle, 17″ Hot top - Conv Oven	110K	(32)	575	(261)	**13,081**
	HD34-17VG-1HT-O	17″ Valve Control Griddle, 17″ Hot top - Storage Base	80K	(23)	565	(257)	**9760**
	HD34-17VG-1HT-M	17″ Valve Control Griddle, 17″ Hot top - Modular Top	80K	(23)	345	(157)	**7622**
	HD34-23TG-2-1	23″ Thermostatic Griddle, (2) Open Burners - Standard Oven	160K	(46)	605	(275)	**$10,486**
	HD34-23TG-2-1C	23″ Thermostatic Griddle, (2) Open Burners - Conv Oven	150K	(43)	605	(275)	**13,421**
	HD34-23TG-2-O	23″ Thermostatic Griddle, (2) Open Burners - Storage Base	120K	(35)	595	(270)	**10,100**
	HD34-23TG-2-M	23″ Thermostatic Griddle, (2) Open Burners - Modular Top	120K	(35)	375	(170)	**7962**
	HD34-23VG-2-1	23″ Valve Control Griddle, (2) Open Burners - Standard Oven	160K	(47)	605	(275)	**$9502**
	HD34-23VG-2-1C	23″ Valve Control Griddle, (2) Open Burners - Conv Oven	150K	(44)	605	(275)	**12,438**
	HD34-23VG-2-O	23″ Valve Control Griddle, (2) Open Burners - Storage Base	120K	(35)	595	(270)	**9116**
	HD34-23VG-2-M	23″ Valve Control Griddle, (2) Open Burners - Modular Top	120K	(35)	375	(170)	**10,069**
	HD34-1FT-2-1	(1) French Top, (2) Open Burners - Standard Oven	154K	(45)	480	(218)	**$10,506**
	HD34-1FT-2-1C	(1) French Top, (2) Open Burners - Conv Oven	144K	(42)	480	(218)	**13,442**
	HD34-1FT-2-O	(1) French Top, (2) Open Burners - Storage Base	114K	(33)	470	(213)	**10,120**
	HD34-1FT-2-M	(1) French Top, (2) Open Burners - Modular Top	114K	(33)	250	(114)	**7983**

r options & accessories refer to page 17. For custom configuration contact factory for pricing.

ADJUSTABLE PLATE RAIL 'BELLY BAR'

- The Medallion Series comes standard with a sturdy adjustable plate rail, 'Belly Bar'.
- Sturdy front rail retracts when space is tight. Built to support the weight of full stock pots.
- Stainless Steel front rail extends from 6-1/16″ (154) to 7-5/8″ (194).
- Custom plate rail accommodate 1/9th pans.

Model HD34-CRB-

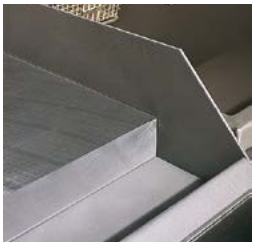
	MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. lbs. (kg.)	LIST PRICE
	HD34-1FT-1HT-1	17″ French Top, 17″ Hot top - Standard Oven	120K	(35)	530 (241)	**$10,589**
	HD34-1FT-1HT-1C	17″ French Top, 17″ Hot top - Conv Oven	110K	(32)	530 (241)	**13,524**
	HD34-1FT-1HT-O	17″ French Top, 17″ Hot top - Storage Base	80K	(23)	520 (236)	**10,203**
	HD34-1FT-1HT-M	17″ French Top, 17″ Hot top - Modular Top	80K	(23)	300 (136)	**8065**
	HD34-17TG-1FT-1	17″ Thermostatic Griddle, 17″ French Top - Standard Oven	120K	(35)	545 (247)	**$10,558**
	HD34-17TG-1FT-1C	17″ Thermostatic Griddle, 17″ French Top - Conv Oven	110K	(32)	545 (247)	**13,493**
	HD34-17TG-1FT-O	17″ Thermostatic Griddle, 17″ French Top - Storage Base	80K	(23)	535 (243)	**10,172**
	HD34-17TG-1FT-M	17″ Thermostatic Griddle, 17″ French Top - Modular Top	80K	(23)	315 (143)	**8034**
	HD34-17VG-1FT-1	17″ Valve Control Griddle, 17″ French Top - Standard Oven	120K	(35)	545 (247)	**$9734**
	HD34-17VG-1FT-1C	17″ Valve Control Griddle, 17″ French Top - Conv Oven	110K	(32)	545 (247)	**12,670**
	HD34-17VG-1FT-O	17″ Valve Control Griddle, 17″ French Top - Storage Base	80K	(23)	535 (243)	**9348**
	HD34-17VG-1FT-M	17″ Valve Control Griddle, 17″ French Top - Modular Top	80K	(23)	315 (143)	**7210**
	HD34-2FT-1	(2) 17″ French Top Sections - Standard Oven	120K	(35)	520 (236)	**$10,146**
	HD34-2FT-1C	(2) 17″ French Top Sections - Conv Oven	110K	(32)	530 (236)	**13,081**
	HD34-2FT-O	(2) 17″ French Top Sections - Storage Base	80K	(23)	510 (230)	**9760**
	HD34-2FT-M	(2) 17″ French Top Sections - Modular Top	80K	(23)	290 (132)	**7622**
	HD34-CRB-1	34″ Stainless Steel Radiant Broiler - Standard Oven	130K	(38)	510 (230)	**$13,385**
	HD34-CRB-1C	34″ Stainless Steel Radiant Broiler - Conv Oven	120K	(35)	510 (230)	**16,321**
	HD34-CRB-O	34″ Stainless Steel Radiant Broiler - Storage Base	90K	(26)	410 (186)	**12,999**
	HD34-CRB-M	34″ Stainless Steel Radiant Broiler - Modular Top	90K	(26)	400 (182)	**10,862**
	HD34-CRBR-O	34″ Stainless Steel Radiant Broiler, Rack - Storage Base	90K	(26)	500 (227)	**13,179**

For options & accessories refer to page 17. For custom configuration contact factory for pricing.

RADIANT CHAR BROILER

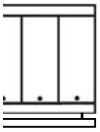
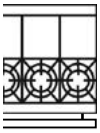
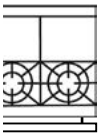
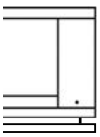
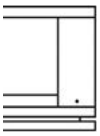
As an option for additional broiling, it includes a roller-mounted rack for easy-glide movement.

The Medallion Broiler utilizes stainless steel radiants heated by 30,000 BTU each H-type cast iron burners. The S/S radiants offer unparalleled durability and heat distribution.



1-1/4″ thick griddle blanchard ground steel plate. The griddle surface is heated by 30,000 BTU each "H-type" cast iron burners which offer superior heat distribution. The griddle thickness offers exceptional heat retention and recovery. The grease trough accommodates a 3″ wide spatula and the grease can holds 1-1/2 gallons of grease.

Model HD34-17VG-1FT-1
Shown with optional high riser & shelf

	MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. lbs.	(kg.)	LIST PRICE
	HD34-3HT-1	(3) 11″ Hot Top Sections - Standard Oven	130K	(38)	550	250	**$9245**
	HD34-3HT-1C	(3) 11″ Hot Top Sections - Conv Oven	120K	(35)	550	250	**12,180**
	HD34-3HT-O	(3) 11″ Hot Top Sections - Storage Base	90K	(26)	540	245	**8858**
	HD34-3HT-M	(3) 11″ Hot Top Sections - Modular Top	90K	(26)	320	145	**6721**
	HD34-3HT3-1	(3) 11″ Hot Top/Open Burner Sections - Standard Oven	175K	(51)	550	250	**$9219**
	HD34-3HT3-1C	(3) 11″ Hot Top/Open Burner Sections - Conv Oven	165K	(48)	550	250	**12,154**
	HD34-3HT3-O	(3) 11″ Hot Top/Open Burner Sections - Storage Base	135K	(39)	540	245	**8833**
	HD34-3HT3-M	(3) 11″ Hot Top/Open Burner Sections - Modular Top	135K	(39)	320	145	**6778**
	HD34-2HT2-1	(2) 17″ Hot Top/Open Burner Sections - Standard Oven	154K	(45)	480	218	**$9559**
	HD34-2HT2-1C	(2) 17″ Hot Top/Open Burner Sections - Conv Oven	144K	(42)	480	218	**12,494**
	HD34-2HT2-O	(2) 17″ Hot Top/Open Burner Sections - Storage Base	144K	(42)	470	213	**9172**
	HD34-2HT2-M	(2) 17″ Hot Top/Open Burner Sections - Modular Top	114K	(33)	250	114	**7035**
	HD34-23TG-1HT-1	23″ Thermostatic Griddle, (1) 11″ Hot top - Standard Oven	130K	(38)	605	275	**$10,687**
	HD34-23TG-1HT-1C	23″ Thermostatic Griddle, (1) 11″ Hot top - Conv Oven	120K	(35)	605	275	**13,622**
	HD34-23TG-1HT-O	23″ Thermostatic Griddle, (1) 11″ Hot top - Storage Base	90K	(26)	595	270	**10,300**
	HD34-23TG-1HT-M	23″ Thermostatic Griddle, (1) 11″ Hot top - Modular Top	90K	(26)	375	170	**8163**
	HD34-23VG-1HT-1	23″ Valve Control Griddle, (1) 11″ Hot top - Standard Oven	130K	(38)	605	275	**$9785**
	HD34-23VG-1HT-1C	23″ Valve Control Griddle, (1) 11″ Hot top - Conv Oven	120K	(35)	605	275	**12,721**
	HD34-23VG-1HT-O	23″ Valve Control Griddle, (1) 11″ Hot top - Storage Base	90K	(26)	595	270	**9399**
	HD34-23VG-1HT-M	23″ Valve Control Griddle, (1) 11″ Hot top - Modular Top	90K	(26)	375	170	**7262**

ɾ options & accessories refer to page 17. For custom configuration contact factory for pricing.

CREATIVELY DESIGNED GREASE CAN

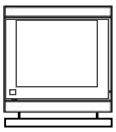
Integrated slide-in cover to contain oil from spilling out, slides off for easy cleaning, and helps minimize heat transfer to keep oil cool.

THE PLANCHA GRIDDLE

PLANCHA is a direct contact cooking surface that can also be used as a Hot Top. Focused center heat radiating outward allows for multiple heating and cooking areas on a single surface. A three sided trough and large grease receptacle makes cleaning easy.

- 1-1/4″ tapered to 1″ thick precision ground steel cooking surface.
- Full Stainless Steel perimeter grease trough gutter draining into two-quart handling grease container.
- High efficiency gas burners with standing pilots.
- Individual gas control valves for zoned heating.
- Satin finish Stainless Steel front landing ledge.
- Optional 4″ Stainless Steel rear Flue Riser.
- 1-1/4″ front gas manifold with 1/2 union on each end.
- 45,000 BTU/hr. burner, 17″ section for even heat.

Model HD34-34F
Shown with optional high riser & s

	MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. lbs.	(kg.)	LIST PRIC
	HD34-34PG-1	34″ 'Plancha' Griddle - Standard Oven	130K	(38)	635	(288)	**$10,49**
	HD34-34PG-1C	34″ 'Plancha' Griddle - Convection Oven	120K	(35)	635	(288)	**13,12**
	HD34-34PG-O	34″ 'Plancha' Griddle - Storage Base	90K	(26)	525	(238)	**980**
	HD34-34PG-M	34″ 'Plancha' Griddle - Modular Top	90K	(26)	405	(184)	**766**

For options & accessories refer to page 17. For custom configuration contact factory for pricing.

Shown with optional red knobs

	MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. lbs.	(kg.)	LIST PRICE
	HD34-SM	34″ Infrared Salamander	30K	(8)	180	(81)	**$5130**
	HD34-CM	34″ Infrared Cheesemelter	35K	(11)	178	(76)	**$4002**
	HD36-CM	36″ Infrared Cheesemelter	35K	(11)	183	(83)	**3389**
	HD48-CM	48″ Infrared Cheesemelter	40K	(12)	230	(105)	**4223**
	HD60-CM	60″ Infrared Cheesemelter	55K	(17)	295	(135)	**5253**
	HD72-CM	72″ Infrared Cheesemelter	70K	(21)	355	(161)	**6376**
	HD84-CM	84″ Infrared Cheesemelter	75K	(22)	450	(204)	**7818**
	HD11-SP-O	11″ Spreader Top - Storage Base			130	(59)	**$3075**
	HD11-SP-M	11″ Spreader Top - Modular Top			105	(48)	**2421**
	HD17-SP-O	17″ Spreader Top - Storage Base			177	(80)	**3863**
	HD17-SP-M	17″ Spreader Top - Modular Top			122	(55)	**2936**
	HD17-SP-S	17″ Spreader Top - With Drop In Sink			186	(84)	**4790**
	HD34-SP-O	34″ Spreader Top - Storage Base			177	(80)	**4687**
	HD34-SP-M	34″ Spreader Top - Modular Top			183	(83)	**3291**
	ESS-11	Modular equipment stand 11″ Wide			35	(16)	**$510**
	ESS-17	Modular equipment stand 17″ Wide			50	(23)	**706**
	ESS-34	Modular equipment stand 34″ Wide			65	(30)	**922**
	A35104	Casters set of 4 with 2 fronts locking			10	(4)	**536**

Shown with optional Casters.

or options & accessories refer to page 17. For custom configuration contact factory for pricing.

Mode HD17-50F

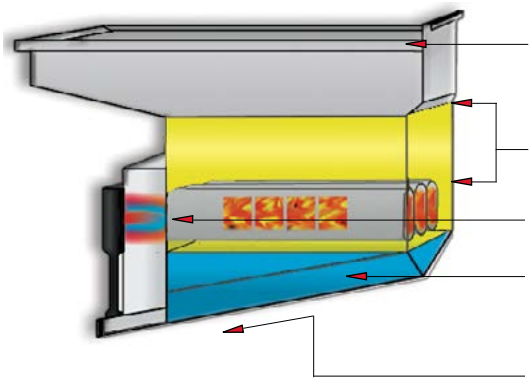
	MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. lbs.	(kg.)	LIST PRICE
	HD17-40F	17″ 40 lbs. Fryer - 3 Tube 304 S/S Tank	90K	(27)	215	(98)	**$7097**
	HD17-50F	17″ 50 lbs. Fryer - 4 Tube 304 S/S Tank	120K	(35)	285	(107)	**10,295**
	HD17-2525F	17″ 25 lbs. 25 lbs. Fryer - 2 Tubes each, 304 S/S Tanks	160K	(46)	285	(107)	**9265**
	HD17-DS	17″ In-Line Dump Station, Storage Base with 4″ Drain Pan			235	(107)	**$3703**
	HD17-WS120	17″ In-Line Warming Station with 120V Heat Lamp			100	(45)	**4486**
	VFR	Vertical Flue Riser (3″ Deep x 13″ Wide x 33″ High)			14	(6)	**$387**
	VFR-SS	Stainless Steel Vertical Flue Riser (3″ Deep x 13″ Wide x 33″ High)			14	(6)	**747**

For options & accessories refer to page 17. For custom configuration contact factory for pricing.

HD17-40F:
35 to 40 lbs. of oil capacity.
(65 lbs. of frozen fries per hour.)

HD17-50F:
35 to 50 lbs. of oil capacity.
(90 lbs. of frozen fries per hour.)

HD17-2525F:
65 to 80 lbs. of oil capacity.
(135 lbs. of frozen fries per hour.)



FRYER VESSEL DESIGN

- 304 stainless steel TIG-welded vessel for long life.
- 6″ deep baskets completely submerge into the oil which enhances frying capacity.
- Efficient high BTU burner for fast start-up and recovery.
- Enlarged "Cool Zone" allows for food particles to drift to the bottom of the vessel which mitigates carbonization and extends the life of the oil.
- Built-in forward sloping Fry Vessel for easy oil drainage 40,000 BTU per Burner/Tube HD17-50F = 120,000 BTU.

Model HDIR34-1

BANQUET BROILER FEATURES

- Stainless Steel front and landing ledge "Belly Bar".
- Full width front and landing ledge.
- Spring balanced Broiler rack.
- 4 position locking Broiler rack with adjustable lever.
- Easily removable full width broil pan.
- Gas fired infrared burners provide instant, searing heat.
- Standard "Finishing" or "Holding" Oven over boiler section.
- Adjustable gas valve system.
- Meat is cooked entirely by infrared heat. No hot air or convection has contact with the meat. Meats experience minimal shrinkage while retaining juices, tenderness and flavor.
- Limited one year parts and labor warranty.

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. lbs.	(kg.)	LIST PRICE
HDIR34-1	Single Infrared Broiler Warming Oven-Standard Oven	130K	(39)	760	(345)	**$22,575**
HDIR34-1C	Single Infrared Broiler Warming Oven-Conv Oven	120K	(36)	760	(345)	**25,570**
HDIR34-O	Single Infrared Broiler Warming Oven-Storage Base	90K	(27)	712	(323)	**19,980**
HDIR34-M	Single Infrared Broiler Warming Oven-Modular Top	90K	(27)	430	(195)	**17,950**

For other Infrared Broiler models see page 44-45.

r options & accessories refer to page 17. For custom configuration contact factory for pricing.

INFRARED BURNERS

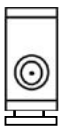
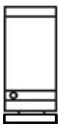
Gas fired Infrared burners provide instant even heat waves downward to penetrate the exposed surface of the meat.

COUNTER TOP STYLE BANQUET BROILER ALSO AVAILABLE

View our complete line of our over fired broilers on page 44-45.

Model AGBU-1

Model HD34-34TG
Shown with optional high riser & double sh

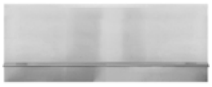
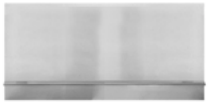
	MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. lbs. (kg.)	LIST PRICE
	HD11-2-O	11″ 2-Open Burners - Storage Base	60K	(18)	140 (64)	**$3497**
	HD11-2-M	11″ 2-Open Burners - Modular Top	60K	(18)	55 (25)	**3039**
	HD11-2SU-O	11″ 2-Open Burners Step-Up - Storage Base	60K	(18)	140 (64)	**3863**
	HD11-2SU-M	11″ 2-Open Burners Step-Up - Modular Top	60K	(18)	55 (25)	**3281**
	HD11-1HT-O	11″ Hot Top - Storage Base	30K	(9)	185 (84)	**$3806**
	HD11-1HT-M	11″ Hot Top - Modular Top	30K	(9)	110 (50)	**3088**
	HD11-SP-O	11″ Spreader Top - Storage Base			130 (59)	**3075**
	HD11-SP-M	11″ Spreader Top - Modular Top			105 (48)	**2425**
	HD17-2-O	17″ 2-Open Burners - Storage Base	74K	(22)	215 (98)	**$4507**
	HD17-2-M	17″ 2-Open Burners - Modular Top	74K	(22)	105 (48)	**3600**
	HD17-2SU-O	11″ 2-Open Burners Step-Up - Storage Base	74K	(22)	215 (98)	**5135**
	HD17-2SU-M	11″ 2-Open Burners Step-Up - Modular Top	74K	(22)	105 (48)	**4275**
	HD17-1HT-O	17″ Hot Top - Storage Base	40K	(12)	265 (120)	**$4718**
	HD17-1HT-M	17″ Hot Top - Modular Top	40K	(12)	155 (70)	**3600**
	HD17-SP-O	17″ Spreader Top - Storage Base			177 (80)	**3801**
	HD17-SP-M	17″ Spreader Top - Modular Top			122 (55)	**2874**
	HD17-1FT-O	17″ French Top - Storage Base	40K	(12)	255 (116)	**$4718**
	HD17-1FT-M	17″ French Top - Modular Top	40K	(12)	145 (66)	**3683**
	HD17-17TG-O	17″ Thermostatic Griddle - Storage Base	40K	(12)	310 (141)	**$4713**
	HD17-17TG-M	17″ Thermostatic Griddle - Modular Top	40K	(12)	200 (91)	**3997**
	HD17-17VG-O	17″ Valve Control Griddle - Storage Base	40K	(12)	310 (141)	**4321**
	HD17-17VG-M	17″ Valve Control Griddle - Modular Top	40K	(12)	200 (91)	**3554**

For options & accessories refer to page 17. For custom configuration contact factory for pricing.

GRIDDLE TOP FEATURES

- 1-1/4″ thick steel polished griddle plate 34″W x 24″D.
- One burner every 12″, rated at 30,000BTU/hr (9 KW) ea.
- Manual griddle controls available on VG models.
- Thermostatic griddle controls available on TG models.
- Large grease can with one gallon capacity.
- 3-3/4″ wide grease gutter.
- Heavy duty welded 10 gauge steel construction.

STURDY HEAVY DUTY HI-SHELF
Solid aluminum stock precisely machined end caps solid enough to hold stacks of pots and other heavy loads. Streamlined styling for a sleeker look.

	MODEL	DESCRIPTION	Ship Wt. lbs.	(kg.)	S/S Front	S/S Back
	HDL-PBG-11	11″ Wide - Heavy Duty Low Profile Back Guard	9	(4)	**$340**	**$129**
	HDL-PBG-17	17″ Wide - Heavy Duty Low Profile Back Guard	12	(5)	**433**	**181**
	HDL-PBG-34	34″ Wide - Heavy Duty Low Profile Back Guard	15	(7)	**544**	**250**
	HDL-PBG-51	51″ Wide - Heavy Duty Low Profile Back Guard	20	(9)	**624**	**307**
	HDL-PBG-68	68″ Wide - Heavy Duty Low Profile Back Guard	26	(12)	**865**	**371**
	HD17-BG-11	17″ High x 11″ Wide - Heavy Duty Back Guard	14	(6)	**$397**	**$155**
	HD17-BG-17	17″ High x 17″ Wide - Heavy Duty Back Guard	20	(9)	**490**	**222**
	HD17-BG-34	17″ High x 34″ Wide - Heavy Duty Back Guard	23	(10)	**607**	**297**
	HD17-BG-51	17″ High x 51″ Wide - Heavy Duty Back Guard	32	(15)	**670**	**371**
	HD17-BG-68	17″ High x 68″ Wide - Heavy Duty Back Guard	41	(19)	**922**	**490**
	HD22-BG-11	22″ High x 11″ Wide - Heavy Duty Back Guard	20	(9)	**$407**	**$170**
	HD22-BG-17	22″ High x 17″ Wide - Heavy Duty Back Guard	23	(10)	**526**	**258**
	HD22-BG-34	22″ High x 34″ Wide - Heavy Duty Back Guard	32	(15)	**716**	**366**
	HD22-BG-51	22″ High x 51″ Wide - Heavy Duty Back Guard	44	(20)	**861**	**433**
	HD22-BG-68	22″ High x 68″ Wide - Heavy Duty Back Guard	55	(25)	**1082**	**732**
	HD34-BG-11	34″ High x 11″ Wide - Heavy Duty Back Guard	27	(12)	**$490**	**$212**
	HD34-BG-17	34″ High x 17″ Wide - Heavy Duty Back Guard	32	(15)	**607**	**227**
	HD34-BG-34	34″ High x 34″ Wide - Heavy Duty Back Guard	42	(19)	**845**	**433**
	HD34-BG-51	34″ High x 51″ Wide - Heavy Duty Back Guard	57	(26)	**948**	**505**
	HD34-BG-68	34″ High x 68″ Wide - Heavy Duty Back Guard	71	(32)	**1025**	**567**
	HDSD-HS-11	11″ Wide - Heavy Duty Single Deck High Shelf	31	(14)	**$616**	**$212**
	HDSD-HS-17	17″ Wide - Heavy Duty Single Deck High Shelf	42	(19)	**799**	**227**
	HDSD-HS-34	34″ Wide - Heavy Duty Single Deck High Shelf	47	(21)	**1128**	**433**
	HDSD-HS-51	51″ Wide - Heavy Duty Single Deck High Shelf	62	(28)	**1231**	**505**
	HDSD-HS-68	68″ Wide - Heavy Duty Single Deck High Shelf	78	(35)	**1646**	**567**
	HDDD-HS-11	11″ Wide - Heavy Duty Double Deck High Shelf	49	(22)	**$1131**	**$279**
	HDDD-HS-17	17″ Wide - Heavy Duty Double Deck High Shelf	62	(28)	**1231**	**376**
	HDDD-HS-34	34″ Wide - Heavy Duty Double Deck High Shelf	72	(33)	**1637**	**449**
	HDDD-HS-51	51″ Wide - Heavy Duty Double Deck High Shelf	95	(43)	**2055**	**510**
	HDDD-HS-68	68″ Wide - Heavy Duty Double Deck High Shelf	119	(54)	**2467**	**607**

STANDARD FEATURES

- Heavy duty stainless steel front & sides.
- Burner box S/S bottom for open burner units.
- 6″ adjustable chrome plated legs.
- 100% safety pilot for oven.
- Spill proof pilot ignition system on open burners.
- Porcelainized oven interior.
- 2 oven racks with 3-positions on standard ovens.
- 1-1/4″ front manifold.
- Oven thermostat temperature range: 150ºF to 500ºF.
- 7-5/8″ (194mm) stainless steel front rail extends from 6-1/16″ (154mm) to 7-5/8″ (194mm).
- Four 37,000 BTU, (12KW). Two piece "Lift-Off" burners.
- Six 30,000 BTU (9KW). Two piece "Lift-Off" burners.
- Removable cast iron grates over each burner.
- One piece aluminized steel drip tray covering all burners.
- One single fully protected standing pilot covering each of the front & rear burner section.
- Piezo spark ignition for oven.
- 40,000 BTU, (11.72KW). Cast iron oven burner.
- 30,000 BTU, (8.8KW). Convection oven burner.
- Limited one year limited parts & labor warranty.

HEAVY DUTY RANGE & FRYER ACCESSORIES

OPTIONS

Oven interior S/S (Porcelain bottom panel) **A95000**	**$1185**
Cabinet Interior S/S bottom panel **A95001**	**582**
11″ Drip tray S/S open burner **A55050**	**129**
17″ Drip tray S/S open burner **A55051**	**191**
34″ Drip tray S/S open burner **A55052**	**307**
1-1/4″ rear gas connection. S/S batteries up to 600K BTUs. **A95003**	**510**
3/4″ rear gas connection end-cap & cover (for single unit only) **A95004**	**500**
Spreader manifold, "Tee" connection only. No rear pipe **A95005**	**433**
One piece common front rail for 2 or more units (Max of 68″) **A95006**	**407**

CABINET OPTIONS

Cabinet doors, Left **A95007** or Right **A95008** each.	**$464**
S/S cabinet interior bottom panel Left or Right **A95404**	**582**
Rack slides (set of 2) Left **A31050** or Right **A31051**	**124**
11″ Width stainless steel back **A95009**	**335**
17″ Width stainless steel back **A95010**	**438**
34″ Width stainless steel back **A95011**	**541**
68″ Width stainless steel back **A95012**	**629**

MODULAR STAINLESS STEEL BACKS

11″ Width **A95013**	**$103**	17″ Width **A95014**	**$197**
34″ Width **A95015**	**308**	51″ Width **A95016**	**443**
68″ Width **A95017**	**731**		

CHAR-BROILERS

Cast-Iron grate, **A17050**	**$137**
Smooth round stainless steel grate **A17051**	**165**
Stainless steel radiant, **A17053**	**110**

GRIDDLE TOPS

11″ grooved griddle **A92400**	**$1497**	17″ grooved griddle **A92401**	**$1890**
23″ grooved griddle **A92402**	**2184**	34″ grooved griddle **A92403**	**3156**
45″ grooved griddle **A92404**	**4146**		

OVERLAPPING GRIDDLE TOPS

45″ Overlapping griddle **A92405**	**$699**
51″ Overlapping griddle **A92406**	**956**
68″ Overlapping griddle **A92407**	**1520**

SALAMANDER & CHEESEMELTER BROILERS

One point gas connection **A95018**	**$613**
Wall mounting kit **A95019**	**294**
Range mount **A99973**	**347**

PRESSURE REGULATORS

Nat. 3/4″ NPT **A80040**	**$150**	Nat. 1-1/4″ NPT **A80042**	**$407**
LPG 3/4″ NPT **A80041**	**150**	LPG 1-1/4″ NPT **A80043**	**407**

SHUT-OFF VALVES

3/4″ NPT Gas Valve **A80044**	**$140**	1-1/4″ NPT Gas **A80045**	**$253**

QUICK DISCONNECT FLEX HOSE

3/4″ x 36″ **A53202**	**$735**	1-1/4″ x 36″ **A53010**	**$876**
3/4″ x 48″ **A53200**	**798**	1-1/4″ x 48″ **A53011**	**1231**

OVEN RACKS

Standard oven **A31060**	**$196**	Convection oven **A31062**	**$196**

CASTERS & LEGS

Swivel Casters set of 4 **A35107**	**$550**
6″ S/S adjustable Legs set of 4 **A35052**	**245**

FRYER BASKET

HD17-50F **A33000**	**$227**	HD17-80F **A33001**	**$268**

FULL SIZE BASKET

HD17-50F **A33007**	**$237**	HD17-80F **A33008**	**$284**
Tank Cover S/S **A95034**			**273**
Heat Lamp for HD17-DS **A65000**			**924**
Drain pan S/S 4″ deep **A31027**			**361**
Vertical Flue Riser, 3″D x 13″W x 33″H **A95038**			**387**
S/S vertical Flue Riser, 3″D x 13″W x 33″H **A95039**			**747**

For custom configuration contact factory for pricing.

Description	S.S Top	S.S Bottom	S.S Back	Extra Rack
34″ Salamander	**$201** #A95019	**$191** #A95020	**$412** #A95021	**$134** #A95022
36″ Cheesemelter	**212** #A95023	**206** #A95024	**423** #A95025	**145** #A95026
48″ Cheesemelter	**253** #A95027	**237** #A95028	**505** #A95029	**186** #A95030
60″ Cheesemelter	**284** #A95031	**279** #A95032	**588** #A95033	**217** #A95034

INDIVIDUAL BTU OUTPUT PER BURNER	
Standard Oven	40K BTUs/Hr
Convection Oven	30K BTUs/Hr
17″ Open-Top section	37K BTUs/Hr
11″ Open-Top section	30K BTUs/Hr
34″ Griddle	30K BTUs/Hr
23″ Griddle	30K BTUs/Hr
17″ Griddle	40K BTUs/Hr
17″ Hot Top	40K BTUs/Hr
11″ Hot Top	30K BTUs/Hr
17″ French Top	40K BTUs/Hr
11″ Hot Top/Open Top combination	30K BTUs/Hr
34″ Charbroiler	30K BTUs/Hr

PIPE SIZE	GAS TYPE	LENGTH OF RUN FROM INCOMING MAIN GAS SUPPLY INCLUDING BATTERY				
		10 FT.	20 FT.	30 FT.	40 FT.	50 FT.
3/4″	NAT.	278K BTUs	190K BTUs	152K BTUs	130K BTUs	115K BTUs
3/4″	LP.	695K BTUs	475K BTUs	380K BTUs	325K BTUs	287K BTUs
1″	NAT.	520K BTUs	350K BTUs	258K BTUs	245K BTUs	215K BTUs
1″	LP.	1,300K BTUs	875K BTUs	713K BTUs	613K BTUs	518K BTUs
1-1/4″	NAT.	1,050K BTUs	730K BTUs	590K BTUs	500K BTUs	440K BTUs
1-1/4″	LP.	2,625K BTUs	1,825K BTUs	1,475K BTUs	1,250K BTUs	1,100K BTUs

PROFESSIONAL SERIES

RESTAURANT RANGES

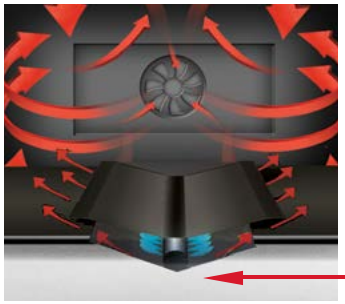
12”x12” cast iron heavy duty burner top grates are built to last the life of the range.

6″ deep Stainless Steel front Landing Ledge.

Smooth slide design makes it easy to transfer pans from one burner to another without lifting.

Raised Griddle Broiler offers cooking flexibility & optimizes space at the same time.

Model ARW-36-6
Shown with optional casters.



High performance “I” shaped burner provides even heat throughout the 35,000 BTU oven.

OVEN FEATURES

- Heavy gauge welded frame construction provides stability to the range.
- Stainless steel doors lift off for easy cleaning, maintenance & serviceabili
- Porcelain coated oven interior for easy cleaning.
- 35,000 BTU, 26-1/2″ wide oven.
- 27,000 BTU, 20″ wide oven.
- One oven rack for Standard ovens & Innovecton ovens.
- Two oven racks for Convection ovens.
- Thermostatic control 150°F-500°F (66°C-260°C).
- Matchless push button (Piezo) ignition to light the standing oven pilot.
- 100% safety gas shut off valve.
- Specially designed cavity for even heat throughout the oven.
- Combination ovens, storage bases.
- Choice of Standard, Innovection and Convection ovens.
- Limited one year parts and labor warranty.

For options & accessories refer to page 32.

OVEN CHOICES

STANDARD OVEN

INNOVECTION OVEN - **NV**

CONVECTION OVEN - **C**

NEW

ZERO WASTE

GREEN FLAME

TECHNOLOGY

WELCOME TO A NEW THING

In an average restaurant if a 6 burner range is used 12 hours a day it is wasting energy for the remaining 12 hours. Standing pilots on that 6 burner range wastes over 100,000 BTUs per day, almost 37 million BTUs per year. epending on your location that could be a savings of $500 per year in natural gas cost alone.....**IMAGINE THE SAVINGS**

60" Heavy Duty Restaurant Range
with "Green Flame" Technology
Show with optional red knobs and casters

MADE IN USA

The GREEN FLAME range, inspired by **American Range**, covers many facets of today's demanding commercial cooking applications. Not only is this range perfect for normal commercial applications but is especially useful for fire houses, community centers, retirem homes and places of worship because of its cost saving, safety enhanced electronic on-demand ignition, eliminating tremendous cost enhancing safety for any level of operator.

Finally No More Standing Pilots!

- No more pilot flames on unused burners
- No more extra heat in the kitchen
- No more raw gas smell from unlit pilots
- No more service calls to adjust pilot valves
- No more bending over to light the oven burner pilot

PBIS (Pilotless Burner Ignition System)

- **PBIS** direct spark ignition independently to each burners
- **PBIS** automatically relights burner if flame is lost
- **PBIS** keeps unlit pilots raw gas from pouring into the kitchen
- **PBIS** Spark ignites selected burner when you're ready to cook
- **PBIS** Ignition system senses presence of burner flame

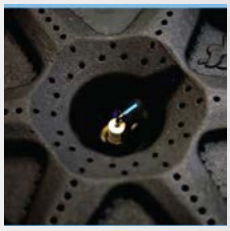
- Eliminate time spent cleaning pilot tips
- Ignition spark system is extremely efficient, It is designed to use minimal energy
- Kitchens are cooler
- Air conditioning costs are lower
- Saves gas, reduces maintenance costs & pays for itself.

Green Flame Technology is also available on your choice of Griddles, Broilers and More!

Contact factory for available models and pricing.

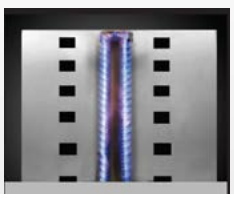
AMERICAN STAR™

High efficiency, 30,000 BTU/Hr burner with lift off feature for easy cleaning, **American Star**™ Burners are designed to distribute flames efficiently regardless of type of pot or pan used.



CERAMIC ELECTRODE

Smart ignition system delivers sparks to selected burners on demand - sensing current state of the burner and relightin should the burner lose flame.



OVEN BURNER

The high efficiency oven burner also is equipped with an independent **PBIS** that monitors flame and automatically lights and relights to precisely maintain oven temperature. A front panel indicator light displays the oven

ALSO AVAILABLE ON GRIDDLES AND BROILERS!

Call factory for pricing. for the mo of your choice.

Model AR-5
Shown with optional casters

NEW

MAXIMIZE YOUR POTENTIAL

STANDARD RANGE FEATURES

- Two piece lift off, easy to clean burners
- Five burners rated at 32,000 BTU/hr. each
- Heavy duty continuous cast iron top grates
- Die-cast black satin knobs
- Removable, full width spill tray
- Stainless Steel island back trim
- One year parts & labor warranty
- One adjustable pilot for each burner for instant ignition

36" WIDE HEAVY DUTY RESTAURANT RANGE

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. Lbs (Kg)	LIST PRICE
AR-5	5 Burners with 26-1/2" wide oven	195K	(66.52)	430 (277)	**$4050**
ARW36-5	5 Burners with 32" wide oven	195K	(66.52)	430 (277)	**4250**

CRATED DIMENSIONS: 42"D x 38"W x 36"H (1.069 x 965 x 914)

For optional accessories & pricing refer to page 32.

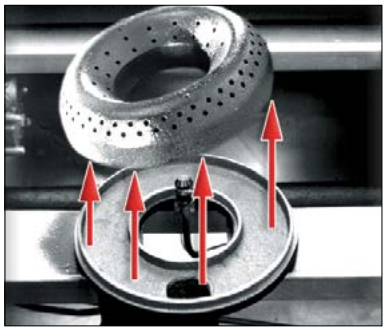
■ Casters (set of 4) **A35102**	Add	**$550**
■ Storage base only add **-SB** to model #	Deduct	**350**
■ Innovection oven add **-NV** to model #	Add	**1875**
■ Convection base add **-C** to model #	Add	**2995**

365 SERIES HEAVY DUTY RESTAURANT RANGES
Maximize your 36" cooking space with the American Range 365 Series innovative design. Get the most out of your range top with our 5 burner configuration, featuring a 5th burner in the center and 4 surrounding burners.

The 365 Series provides more separation between burners allowing ease of use for larger pots and easy management of multiple entrée preparation whether its stewing, boiling, blanching, braising, pan frying, or stir frying. A typical 6 burner range will accommodate smaller pots but fails to serve multiple oversized pots conveniently. 32K BTU high efficiency lift off burners provide for instant heat and easy cleaning.

ARW36-5 Shown with optional casters & a larger 32" oven.

32K BTU per burner, most efficient in the industry.



Easy to clean Lift-off burners.

Model AR-4
Shown with optional casters.
Full Sheet pan 18x26 fits front to back.

**FITS 18 ”X 26”
FULL SHEET PAN,
FRONT TO BACK.**

NEW OVEN DEPTH

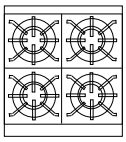
STANDARD RANGE FEATURES

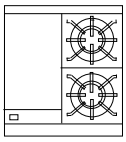
- Stainless steel rugged exterior body.
- 6″ deep front stainless steel bullnose landing ledge work surface.
- 6″ high polished chrome adjustable steel legs.
- Heavy gauge welded frame construction.
- 6″ high stainless steel stub back in lieu of high riser.
- 32,000 BTU per open burner, industry’s highest.
- High temperature knobs for comfort & durability.
- Limited one year parts and labor warranty.

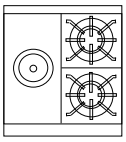
24″ WIDE HEAVY DUTY RESTAURANT RANGES (20″ Wide Oven)

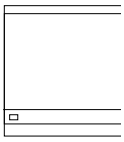
MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
AR-4	4 Burners	155K	(46)	315	(143)	**$3476**
AR12G-2B	12″ Griddle & 2 Burners	111K	(33)	350	(159)	**4450**
AR24G	24″ Griddle	67K	(20)	375	(170)	**4495**
AR12FT-2B	12″ French Top & 2 Burners	111K	(33)	350	(159)	**5489**

■ Casters (set of 4) **A35102**	Add	**$550**
■ Storage base only add **-SB** to model #	Deduct	**350**
■ Innovection oven add **-NV** to model #	Add	**1875**


AR-4


AR12G-2B


AR12FT-2B


AR-24G

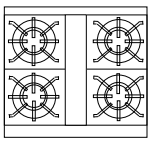
CRATED DIMENSIONS: 42″D x 28″W x 36″H (1.069 x 711 x 914).

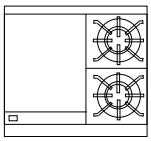
Model AR30-4B
Shown with optional casters.

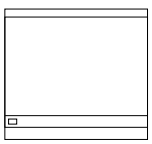
THE SPACE SAVER
30″ WIDE HEAVY DUTY RESTAURANT RANGES (26-1/2″ Wide Oven)

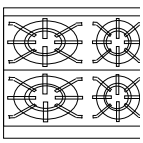
MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
AR30-4B	4 Burners with Spreader	163K	(48)	540	(245)	**$3898**
AR30-18G-2B	18″ Griddle & 2 Burners	129K	(38)	553	(251)	**4785**
AR30-30G	30″ Griddle	85K	(25)	581	(264)	**5055**
AR30-2WB-2B	4 Burners W/large grates	163K	(48)	540	(245)	**5225**

■ Casters (set of 4) **#A35102**	Add	**$55(**
■ Storage base only add **-SB** to model #	Deduct	**35(**
■ Innovection oven add **-NV** to model #	Add	**187**
■ Convection oven add **-C** to model #	Add	**299**


AR30-4B


AR30-18G-2B


AR30-30G


AR30-2WB-2B

CRATED DIMENSIONS: 42″D x 38″W x 36″H (1.069 x 965 x 914).
For optional accessories & pricing refer to page 32.
Thermostatic controls available refer to page 32.

odel AR-6C
nown with optional casters
id convection oven.

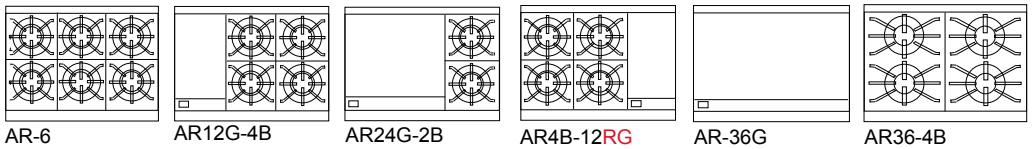
GRIDDLE FEATURES

- Highly polished steel griddle plate.
- 3″ wide spatula size grease trough with deep grease drain drawer.
- Each burner is rated at 20,000 BTUs for every 12″ of griddle surface.
- Manual control gas valves are standard.
- Thermostatic controls available.
- Grooved griddle finish available.
- Chrome finish griddle available.

36″ WIDE HEAVY DUTY RESTAURANT RANGES (26-1/2″ Wide Oven)

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
AR-6	6 Burners	227K	(67)	420	(191)	**$4050**
AR12G-4B	12″ Griddle & 4 Burners	183K	(54)	440	(200)	**4892**
AR24G-2B	24″ Griddle & 2 Burners	139K	(41)	450	(205)	**5245**
AR36G	36″ Griddle	95K	(28)	500	(227)	**5438**
AR4B-12RG	4 Burners & 12” Raised Griddle	183K	(54)	525	(239)	**6595**
AR36-4B	4 Open wide Burners	163K	(48)	420	(191)	**5355**

■ Casters (set of 4) **#A35102**	Add	**$550**
■ Storage base only add **-SB** to model #	Deduct	**350**
■ Innovection oven add **-NV** to model #	Add	**1875**
■ Convection oven add **-C** to model #	Add	**2995**
■ To reverse Raised Griddle from right side to left side	Add	**1399**



AR-6 AR12G-4B AR24G-2B AR4B-12RG AR-36G AR36-4B

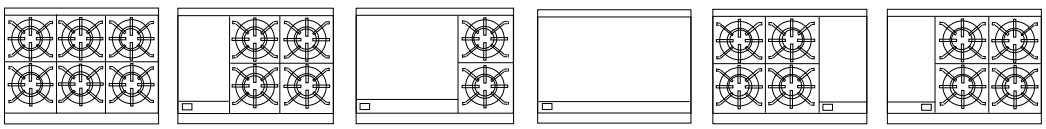
CRATED DIMENSIONS: 42″D x 38″W x 36″H (1.069 x 965 x 914)

odel ARW36-6
nown with optional casters.

36″ WIDE HEAVY DUTY RESTAURANT RANGES (32″ WIDE OVEN)

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
ARW36-6	6 Burners	227K	(67)	420	(191)	**$4460**
ARW36-12G-4B	12″ Griddle & 4 Burners	183K	(54)	440	(200)	**5400**
ARW36-24G-2B	24″ Griddle & 2 Burners	139K	(41)	450	(205)	**5580**
ARW36-36G	36″ Griddle	95K	(28)	500	(227)	**5828**
ARW36-4B-12RG	4 Burners & 12″ Raised Griddle	183K	(54)	525	(239)	**6085**
ARW36-4WB	4 Open Burners	163K	(48)	420	(191)	**6598**
ARW36-12FT-4B	12″ French Top & 4 Burners	183K	(54)	450	(205)	**6295**

■ Casters (set of 4) **#A35102**	Add	**$550**
■ Storage base only add **-SB** to model #	Deduct	**350**
■ Innovection oven add **-NV** to model #	Add	**1875**
■ Convection oven add **-C** to model #	Add	**2995**
■ To reverse Raised Griddle from right side to left side	Add	**1399**



ARW36-6 ARW36-12G-4B ARW36-24G-2B ARW36-36G ARW36-4B-12RG ARW36-12FT-4B

CRATED DIMENSIONS: 42″D x 38″W x 36″H (1.069 x 965 x 914).
For optional accessories & pricing refer to page 32.
Thermostatic controls available refer to page 32.

Model AR24G-4B
Shown with optional casters.
Full Sheet pan 18x26 fits front to back

NEW OVEN DEPTH

FITS 18”X 26” FULL SHEET PAN, FRONT TO BACK.

OVEN FEATURES

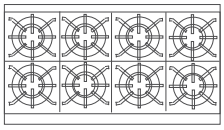
- Heavy gauge welded frame construction provides stability to the range.
- S/S doors lift off for easy cleaning, maintenance & serviceability.
- Porcelain coated oven interior for easy cleaning
- 35,000 BTU, 26-1/2″ wide ovens.
- 27,000 BTU, 20″ wide ovens.
- 1 oven rack for Standard & Innovection ovens. 2 oven racks for Conve
- Thermostatic control 150°F-500°F (66°C-260°C).
- Matchless push button (Piezo) ignition to light the standing oven pilot.
- 100% safety gas shut off valve.
- Specially designed cavity for even heat throughout the oven
- Combination ovens’ storage bases.
- Choice of Standard, Innovection and/or Convection ovens.
- Limited one year parts and labor warranty..

48″ WIDE HEAVY DUTY RESTAURANT RANGES

Two (20″ Wide Ovens) or One (26½″ Wide Oven & Storage Base)

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
AR-8	8 Burners	310K	(90)	580	(264)	**$7135**
AR12G-6B	12″ Griddle & 6 Burners	266K	(77)	600	(273)	**8035**
AR24G-4B	24″ Griddle & 4 Burners	222K	(65)	620	(282)	**8085**
AR36G-2B	36″ Griddle & 2 Burners	178K	(52)	640	(291)	**8665**
AR48G	48″ Griddle	134K	(39)	650	(295)	**9528**
AR4B-24RG	4 Burners & 24″ Raised Griddle	222K	(65)	675	(307)	**8808**

■ Casters (set of 4) **#A35102**	Add	**$550**
■ 26-1/2″ Standard oven (Left) Storage Base (Right) add **-126** to model#	Deduct	**350**
■ Double storage base add **-DSB** to model#	Deduct	**700**
■ Innovection oven (Left) Storage Base (Right) add **-NVL** to model#	Add	**1875**
■ Convection oven (Left) Storage Base (Right) add **-CL** to model#	Add	**2995**
■ Double Innovection oven add **-NN** to model#	Add	**3750**
■ To reverse Raised Griddle from right side to left side	Add	**1399**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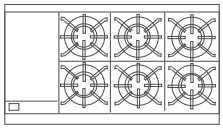
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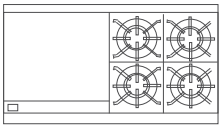
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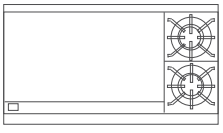
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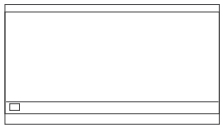
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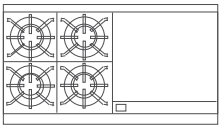

AR4B-24RG

CRATED DIMENSIONS: 42″D x 51″W x 36″H (1.069 x 1294 x 914).
For optional accessories & pricing refer to page 32.
Thermostatic controls available refer to page 32.

OVEN CHOICES

STANDARD OVEN

INNOVECTION OVEN **- NV**

CONVECTION OVEN **- C**

Model AR-10
Shown with optional casters.

RAISED GRIDDLE BROILER FEATURES

- One 20,000 BTU steel burner, with a uniquely designed reflector, for every 12″ of griddle surface top.
- Burners produce searing heat for the broiler and at the same time evenly heat the griddle surface.
- Available in 12″, 24″ & 36″ widths.
- 3″ wide spatula size grease trough with deep grease drain drawer.
- Removable chrome plated broiler rack with two positions.
- Full width crumb tray is located under the broiler area.
- Raised griddle is standard on the right.

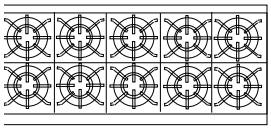
60″ HEAVY DUTY RESTAURANT RANGES (TWO 26-1/2″ WIDE OVENS)

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
AR-10	10 Burners	390K	(114)	732	(333)	**$7425**
AR12G-8B	12″ Griddle & 8 Burners	346K	(101)	747	(340)	**8318**
AR24G-6B	24″ Griddle & 6 Burners	302K	(88)	757	(344)	**8379**
AR36G-4B	36″ Griddle & 4 Burners	258K	(75)	765	(348)	**8775**
AR48G-2B	48″ Griddle & 2 Burners	214K	(62)	785	(357)	**9410**
AR60G	60″ Griddle	170K	(49)	800	(364)	**10,165**
AR6B-24RG	6 Burners 24″ Raised Griddle	302K	(88)	814	(370)	**8850**
AR4B-36RG	4 Burners 36″ Raised Griddle	258K	(75)	825	(375)	**9750**

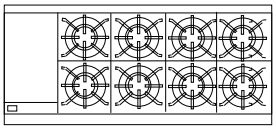
■ Casters (set of 4) **#A35102**	Add	**$550**
■ 26-1/2″ oven and storage base add **-126** to model #	Deduct	**350**
■ Double storage base add **-DSB** to model #	Deduct	**700**
■ Innovection oven (Left) add **-NVL** to model #	Add	**1875**
■ Innovection oven (Right) add **-NVR** to model #	Add	**1875**
■ Double Innovection add **-NN** to model #	Add	**3750**
■ Convection oven (Left) add **-CL** to model #	Add	**2995**
■ Convection oven (Right) add **-CR** to model #	Add	**2995**
■ Double Convection add **-CC** to model #	Add	**5990**
■ Convection oven with storage base add **-CS** to model #	Add	**2645**
■ To reverse Raised Griddle from right side to left side	Add	**1399**

Raised Griddle Broiler offers cooking flexibility & optimizes space at the same time.

6″ deep Stainless Steel front Landing Ledge.



AR-10



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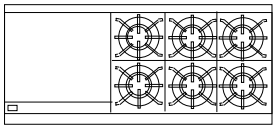

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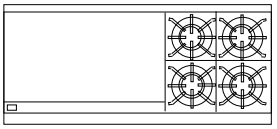

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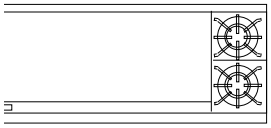

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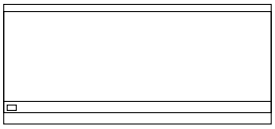
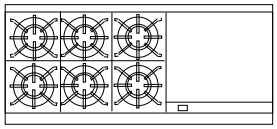
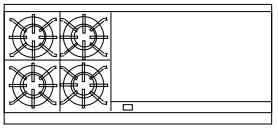


AR60G



AR6B-24RG



AR4B-36RG

CRATED DIMENSIONS: 42″D x 64″W x 36″H (1.069 x 1,626 x 914).

For optional accessories & pricing refer to page 32.
Thermostatic controls available refer to page 32.

Model AR8B-24G
Shown with optional casters.

GRIDDLE FEATURES

- Highly polished steel griddle plate.
- 3″ wide spatula size grease trough with deep grease drain drawer.
- Each burner is rated at 20k BTU for every 12″ of griddle surface.
- Manual control gas valves are standard.
- Thermostatic controls available.
- Grooved griddle finish available.
- Chrome finish available.

HOT TOP FEATURES

- Heavy duty casting with unique honey comb design bottom spreads heat evenly.
- Highly polished surface top.
- "U" shaped steel burners rated at 20K BTU for every 12″ of hot top surface.
- Manual control gas valves are standard.
- Limited one year parts and labor warranty.

72″ HEAVY DUTY RESTAURANT RANGES (TWO 26-1/2" WIDE OVENS)

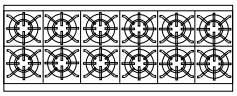
MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
AR-12	12″ Burners	454K	(72)	950	(432)	**$8769**
AR12G-10B	12″ Griddle & 10 Burners	410K	(77)	975	(343)	**9398**
AR24G-8B	24″ Griddle & 8 Burners	366K	(65)	1000	(455)	**9925**
AR36G-6B	36″ Griddle & 6 Burners	322K	(52)	1035	(470)	**10,150**
AR48G-4B	48″ Griddle & 4 Burners	278K	(39)	1060	(483)	**10,840**
AR60G-2B	60″ Griddle & 2 Burners	234K	(65)	1100	(500)	**12,725**
AR-72G	72″ Griddle	190K	(72)	1125	(511)	**13,755**
AR8B-24RG	8 Burners & 24″ Raised Griddle	366K	(77)	1100	(500)	**11,970**
AR6B-36RG	6 Burners & 36″ Raised Griddle	322K	(65)	1135	(516)	**13,020**
AR72-8B	8 Wide Burners	326K	(65)	950	(432)	**12,390**

■ Casters (set of 6) **#A35103**	Add	**$795**
■ 26-1/2″ oven and storage base add **-126** to model #	Deduct	**350**
■ Double storage base add **-DSB** to model #	Deduct	**700**
■ Innovection oven (Left) add **-NVL** to model #	Add	**1875**
■ Innovection oven (Right) add **-NVR** to model #	Add	**1875**
■ Double Innovection add **-NN** to model #	Add	**3750**
■ Convection oven (Left) add **-CL** to model #	Add	**2995**
■ Convection oven (Right) add **-CR** to model #	Add	**2995**
■ Double Convection add **-CC** to model #	Add	**5990**
■ Convection oven with storage base add **-CS** to model #	Add	**2645**
■ To reverse Raised Griddle from right side to left side		**1399**

Smooth slide design makes it easy to transfer pans from one burner to another without lifting.

High performance "I" shaped burner provides even heat throughout the 35,000 BTU oven.

For optional accessories & pricing refer to page 32.
Thermostatic controls available refer to page 32.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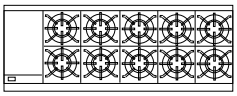
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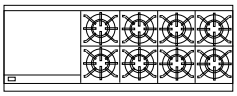
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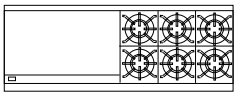
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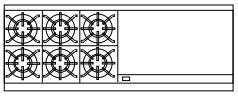
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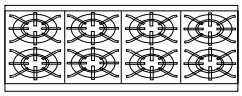
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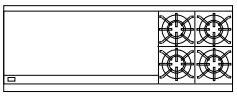
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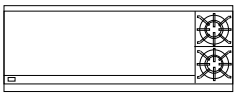
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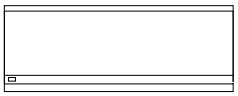
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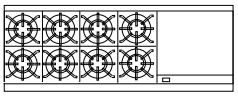

AR8B-24RG

CRATED DIMENSIONS: 42″D x 75″W x 36″H (1.069 x 1,905 x 914).

Model AR-24RB-24G-4B-CR
Shown with optional casters,
S/S riser and shelf

CUSTOM RANGE FEATURES

- S/S front, sides, back, valve control panel & hinged kick plate.
- Choice of Standard, Innovection and/or Convection oven bases.
- 6″ deep front stainless steel bullnose landing ledge/work space.
- Double rear gas connections for maximum BTU output on 48″, 60″ & 72″ for radiant broiler units only.
- Porcelain coated oven interior for easy cleaning.
- 32K BTU Open burners, 15K BTU Radiant burners, 20K BTU Griddle burners, 35K BTU Standard ovens. Convection & Innovection ovens at 30K BTU each.
- Thermostat control from 150°F to 500°F (66°C to 260°C).
- Matchless push button (Piezo) ignition to light the standing oven pilot.
- Heavy gauge welded frame construction.
- 6″ polished chrome adjustable legs.
- 100% safety gas shut off valve.
- 1 oven rack for Standard ovens & Innovection ovens. 2 oven racks for Convection.
- For more detailed information please refer to specification sheet.
- Limited one year parts and labor warranty..

RADIANT BROILER SPECIAL NOTES:

- 60″ Range with double convection oven, may not be fitted with wider than a 24″ Radiant Broiler section.
- Radiant Broiler must always be either on left or right end of the range.
- Radiant Broiler section can have a high riser, but no shelf.
- 4 bar fish grates available at an upcharge.

DESCRIPTION	RANGE BASE /OVEN	OPTIONAL S/S HIGH RISER	OPTIONAL S/S SHELF
24″ Range	**$2995**	**$640**	**$221**
36″ Range	**3355**	**824**	**326**
48″ Range	**5828**	**866**	**368**
60″ Range	**6179**	**924**	**420**
72″ Range	**7639**	**1048**	**509**

	12″ SECTION		24″ SECTION		36″ SECTION		48″ SECTION		60″ SECTION	
DESCRIPTION	ADD TO MODEL	LIST PRICE	ADD TO MODEL	LIST PRICE	ADD TO MODEL	LIST PRICE	ADD TO MODEL	LIST PRICE	ADD TO MODEL	LIST PRICE
Open Burner	2B	**$1099**	4B	**$1706**	6B	**$2305**	8B	**$3115**	10B	**$4197**
Griddle section	12G	**1780**	24G	**2500**	36G	**2987**	48G	**3880**	60G	**5250**
Hot Top	1HT	**1575**	2HT	**2200**	3HT	**2730**	4HT	**3550**	5HT	**4715**
Radiant Broiler	12RB	**2410**	24RB	**3307**	36RB	**4503**	48RB	**5650**	60RB	**7350**
Step-up Open Burner	2SU	**1730**	4SU	**2678**	6SU	**3833**	8SU	**4751**	10SU	**5660**
Raised Griddle	12RG	**2309**	24RG	**3308**	36RG	**4074**	48RG	**5129**		

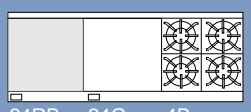
OVEN BASE OPTIONS

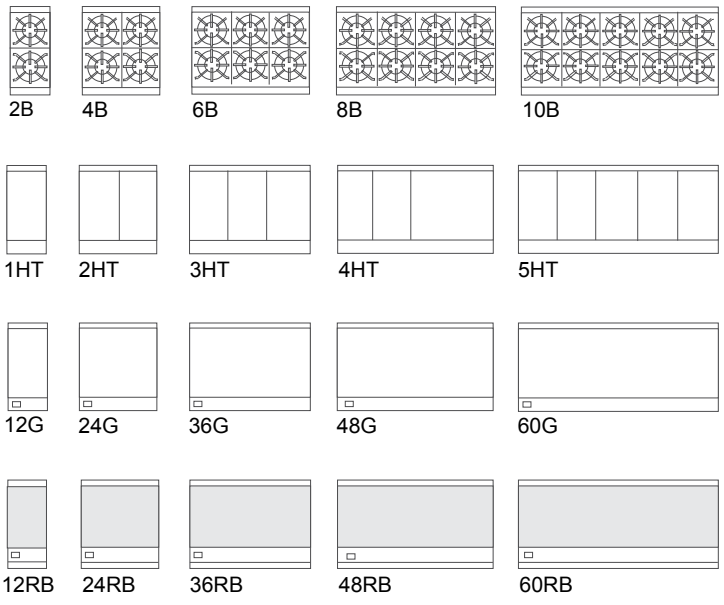
Casters (set of 4) **#A35102**	Add	**$550**
Casters (set of 6) **#A35103**	Add	**795**
26-1/2″ oven and storage base add **-126** to model #	Deduct	**350**
Double storage base add **-DSB** to model #	Deduct	**700**
Innovection oven add **-NV** to model #	Add	**1875**
Innovection oven (Left) add **-NVL** to model #	Add	**1875**
Innovection oven (Right) add **-NVR** to model #	Add	**1875**
Double Innovection add **-NN** to model #	Add	**3750**
Convection oven add **-C** to model #	Add	**2995**
Convection oven (Left) add **-CL** to model #	Add	**2995**
Convection oven (Right) add **-CR** to model #	Add	**2995**
Double Convection add **-CC** to model #	Add	**5990**
Convection oven with storage base add **-CS** to model #	Add	**2645**
To reverse Raised Griddle from right side to left side	Add	**1399**

SELECTION EXAMPLE

72″ Range	72″ Base	**$7639**
Radiant Broiler	24″ Section	**3307**
Griddle	24″ Section	**2500**
Open Burner	24″ Section	**1706**
	TOTAL	**15,152**

SAMPLE





CRATED DIMENSIONS: Height 40″ (1,016) x Depth 42″ (1,067) x Width add 5″ (127) to width.
For additional options & accessories refer to page 32.

For optional accessories & pricing refer to page 32.
Thermostatic controls available refer to page 32.

Model AR-6-SU-C
Shown with optional Convection Oven & casters.

STEP-UP BURNER RANGE FEATURES

- Lift-off two piece gasketless cast iron burners, rated at 32,000 BTUs. All-purpose head is standard. Optional Saute & Wok heads available. No gaskets or screws on burners.
- One standing S/S pilot for each burner for instant ignition.
- Heavy duty 12″x12″ cast iron top grates, easily removable.
- Full width pull out drip pan/crumb tray.
- Step-up ranges can only come with stub back.
- Polished glossy black knobs.
- Limited one year parts and labor warranty.

STEP-UP OPEN BURNER RANGES

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRIC
AR4-SU	4 Burners & 20″ Standard oven	155K	(45)	400	(181)	**$491**
AR6-SU	6 Burners & 26½″ Standard oven	227K	(66)	495	(247)	**577**
AR8-SU	8 Burners & 2-20″ Standard oven	310K	(91)	655	(297)	**921**
AR10-SU	10 Burners & 2-26½″ Standard oven	390K	(114)	785	(357)	**11,02**
AR12-SU	12 Burners & 2-26½″ Standard oven	454K	(132)	1055	(466)	**12,96**

Storage base add **- SB** to model #	Deduct	**$35**
Double storage base add **- DSB** to model #	Deduct	**70**
26½″ oven and storage base add **-126** to model #	Deduct	**35**
Innovection oven add **- NV** to model #	Add	**187**
Innovection oven (Left) add **- NVL** to model #	Add	**187**
Innovection oven (Right) add **- NVR** to model#	Add	**187**
Double Innovection add **- NN** to model #	Add	**375**
Convection oven add **- C** to model #	Add	**299**
Convection oven (Left) add **- CL** to model #	Add	**299**
Convection oven (Right) add **- CR** to model #	Add	**299**
Double Convection add **- CC** to model #	Add	**599**
Convection oven with storage base add **- CS** to model #	Add	**264**

CRATED DIMENSIONS: 44″H (1,118) x 42″D (1,067) x W add 5″ (127) to width

Model AR-4RB-CS
Shown with convection oven, storage base & casters. Stub back is standard on radiant broiler ranges

RADIANT BROILER FEATURES

- Sections in 24″, 36″, 48″, 60″ and 72″ widths are available.
- One steel burner rated at 15,000 BTU every 6″, with removable cast iron radiants to sear the food without flame flare up.
- Heavy duty reversible cast iron top grates, with grease burners, to direct grease to trough.
- Fish grates are available as an option.
- Stainless steel pilots for each burner.
- One manual gas control valve per burner.
- Limited one year parts and labor warranty.

RADIANT BROILERS WITH RANGE

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRIC
AR-2RB	24″ RB, 1-20″ Standard oven	87K	(25)	400	(181)	**$787**
AR-3RB	36″ RB, 1-26½″ Standard oven	125K	(37)	500	(227)	**850**
AR-4RB	48″ RB, 2-20″ Standard oven	174K	(51)	640	(291)	**11,76**
AR-5RB	60″ RB, 2-26½″ Standard oven	220K	(64)	790	(359)	**13,12**
AR-6RB	72″ RB, 2-26½″ Standard oven	250K	(73)	1100	(500)	**16,69**

Storage base add **- SB** to model #	Deduct	**$350**
Double storage base add **- DSB** to model #	Deduct	**700**
26½″ oven and storage base add **-126** to model #	Deduct	**350**
Innovection oven add **- NV** to model #	Add	**1875**
Innovection oven (Left) add **- NVL** to model #	Add	**1875**
Innovection oven (Right) add **- NVR** to model #	Add	**1875**
Double Innovection add **- NN** to model #	Add	**3750**
Convection oven add **- C** to model #	Add	**2995**
Convection oven (Left) add **- CL** to model #	Add	**2995**
Convection oven (Right) add **- CR** to model #	Add	**2995**
Double Convection add **- CC** to model #	Add	**5990**
Convection oven with storage base add **- CS** to model #	Add	**2645**

CRATED DIMENSIONS: 40″H (1,016) x 42″D (1,067) x W add 5″ (127) to width.

For options & accessories refer to page 32.

Model ARDS-36

Model ARLB-36

own with optional casters

ROAST & BAKE LOW BOY OVEN FEATURES

- Stainless Steel rugged exterior body.
- Porcelain oven interior for easy cleaning.
- Choose from Standard, Innovection and/or Convection oven bases.
- Ideal for under counter and space saver double oven capability.
- Heavy gauge welded frame construction provides stability and long life.
- Limited one year parts and labor warranty.

ROAST & BAKE OVENS & LOW BOY FEATURES

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
ARLB-36	26-1/2″ Standard oven	35K	(10)	300	(136)	**$3990**
ARLB-36-C	26-1/2″ Convection oven	30K	(9)	350	(159)	**6825**
ARLB-36-NV	26-1/2″ Innovection oven	30K	(9)	340	(155)	**6289**
ARDS-36	26-1/2″ Standard ovens, stacked	70K	(20)	600	(273)	**7875**
ARDS-CC	26-1/2″ Convection ovens stacked	60K	(18)	700	(318)	**13,545**
ARDS-NN	26-1/2″ Innovection ovens stacked	60K	(18)	650	(295)	**12,075**

- Casters (set of 4) **#A35107** single deck **$550**

lel ARLM-2

Model ARLM-1

own with optional casters

LAMB OVENS - SINGLE & DOUBLE DECK

- Stainless Steel rugged exterior body.
- All Stainless Steel interior construction.
- 40,000 BTUs per oven deck.
- Ideal for cooking lamb and other large meat products.
- Heavy gauge welded stainless steel frame construction provides stability and long life to the Range.
- 1 oven rack for Standard and Innovection ovens. 2 oven racks for Convection ovens.
- Thermostatic control from 150°F to 500°F (66°C to 260°C).
- 100% safety gas shut off valve.
- Specially designed cavity for even heat throughout the oven.
- Limited one year parts and labor warranty.
- Oven's internal dimensions: 42″W x 33-1/2″D x 17″H

LAMB OVENS

MODEL	W	D	H	#BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
ARLM-1	52″	37-1/2″	32″	2	40K	(12)	620	(281)	**$10,384**
ARLM-2	52″	37-1/2″	58-3/4″	4	80K	(23)	1240	(564)	**21,240**

- Casters (set of 4) **#A35107** single deck **$550**

CRATED DIMENSIONS:

ARLM-1: 43″H (1,092) x 50″D (1,270) x W add 5″ (127) to width.
ARLM-2: 69″H (1,750) x 48″D (1,220) x W add 5″ (127) to width.

lodel ARTL3-C

Model ARTL2-C

Model ARTL1-C

ll shown with optional casters

TRI-LEVEL STANDARD FEATURES

- Porcelain oven interior for easy cleaning.
- 50/50 dependent doors swing open 135°.
- All rugged Stainless Steel front, sides and top.
- Solid stainless steel doors, hinges and gaskets.
- Choose from Innovection and/or Convection oven bases.

SINGLE, DOUBLE & TRI-LEVEL OVENS WITH DEPENDENT DOORS

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
ARTL1-NV	Single level 26-1/2″ Innovection oven	30K	(88)	300	(136)	**$6250**
ARTL1-C	Single level 26-1/2″ Convection oven	30K	(88)	350	(159)	**7250**
ARTL2-NV	Dual level 26-1/2″ Innovection oven	60K	(18)	600	(272)	**11,800**
ARTL2-C	Dual level 26-1/2″ Convection oven	60K	(18)	700	(318)	**13,370**
ARTL3-NV	Tri-Level 26-1/2″ Innovection oven	90K	(26)	900	(409)	**15,500**
ARTL3-C	Tri-Level 26-1/2″ Convection oven	90K	(26)	1050	(525)	**17,870**

- Casters (set of 4) **#A35107** single deck **$550**

For optional accessories & pricing refer to page 32.

Model ARCM-36
shown on optional
stand and casters.

- Heavy duty Stainless Steel body construction.
- All welded chrome rack.
- Polished glossy black knobs.
- Individual left and right gas controls available
- Infrared efficient high output burners provide even heat
- Range and wall mounting kits available.
- Built in heat resistant cool to the touch knobs.
- Equipped with 3-rack position.
- Limited one year parts and labor warranty.

INFRARED CHEESE MELTER BROILERS

MODEL	W	D	H	# BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
ARCM-24	24″	18″	21-1/2″	1	20K	(6)	125	(57)	**$2510**
ARCM-36	36″	18″	21-1/2″	1	35K	(11)	149	(68)	**3455**
ARCM-48	48″	18″	21-1/2″	2	40K	(12)	188	(85)	**4305**
ARCM-60	60″	18″	21-1/2″	2	55K	(17)	224	(102)	**5355**
ARCM-72	72″	18″	21-1/2″	2	70K	(21)	280	(127)	**6499**
ARCM-84	84″	18″	21-1/2″	3	75K	(22)	300	(137)	**7969**

- Extra Racks: 24″- **$179**, 36″- **$240**, 48″- **$273**, 60″- **$294**, 72″- **$315**, 84″- **$368**

CRATED DIMENSIONS: Height 28″ (711) x Depth 23″ (584) x Width add 5″ (127) to width.

Model ARSM-36
Mounted on an optional
36″ range with casters.

Model ARSM-36

INFRARED SINGLE CONTROL SALAMANDER BROILERS

MODEL	W	D	H	# BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
ARSM-24	24”	18”	21-1/2”	1	25K	(7)	175	(80)	**$3654**
ARSM-36	36”	18”	21-1/2”	1	35K	(10)	200	(91)	**3969**

CRATED DIMENSIONS: 28″D x 40″W x 28″H (711 x 1,016 x 711).

ACCESSORIES FOR ARCM & ARSM

- Reinforcement channels to mount **ARSM, ARSB** or **ARCM** on Range **$336**.
- Wall mounting kit 24″,36″,48″ **$268**. 60″, 72″, 84″ **$310**.
- Counter mount legs, set of 4 **$173**. 60″, 72″, 84″ require set of 6 legs **$263**.
- For Range mount specify range model number.
- Standard mounting of **ARSM** & **ARCM** is on the left side.
- One point 3/4″ gas connection from **ARSM** or **ARCM** to **AR** Range **$525**.

Model ARSB-36

INFRARED DUAL CONTROL SALAMANDER BROILERS

MODEL	W	D	H	# BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
ARSB-36	36″	18-1/2″	17-3/4″	2	36K	(11)	200	(91)	**$4225**

- Equipped with adjustable 4-position rack.
- Two infrared burners with independent controls.
- Reinforcement channels to mount **ARSB-36** on Range **$336**.
- Wall mounting kit **$268**. Counter mount legs, set of 4 **$173**.
- For Range mount specify range model.
- Standard mounting of **ARSB** is on the left side.
- One point 3/4″ gas connection from **ARSB** to **AR** Range **$525**.

CRATED DIMENSIONS: 28″D x 40″W x 24″H (711 x 1,016 x 619).

ANGE FEATURES AND SPECIFICATIONS

ANDARD FEATURES
- ″ deep front stainless steel bullnose landing ledge.
- ″ highly polished chrome adjustable steel legs.
- Heavy gauge welded frame construction.
- ″ high S/S stub back in lieu of high riser at no charge.
- S/S front, sides, high shelf, valve control panel and hinged kick plate.

EN TOP BURNERS
- One standing pilot for each burner for instant ignition.
- Heavy duty 12″x12″ cast iron top grates, easily removable.
- Full width pull out drip pan/crumb tray.
- Polished glossy black knobs.
- Lift-off, gasketless cast iron burners rated at 32,000 BTU each. All-purpose id is standard. Optional Saute Head or Wok Heads available at an upcharge.

IDDLES
- Highly polished griddle plate, 5/8″ thick and 21″ deep cooking surface.
- Spatula size 3″ wide grease trough with deep grease drawer.
- Steel burner rated at 20,000 BTU for every 12″ of griddle surface.
- Griddle location on left side of range is standard.
- Manual control gas valves are standard.
- Thermostatic control & grooved griddle are available at an upcharge.

DIANT CHAR BROILERS
- Sections in 12″, 24″, 36″, 48″, 60″ and 72″ widths are available.
- Stainless steel pilot and manual gas control valve for each burner.
- ish grates are available at an upcharge.
- steel burner rated at 15,000 BTU every 6″ with removable cast on radiants to sear the food without flame flare up.
- Heavy duty, reversible cast iron top grates with grease runners.

T TOPS
- Each “U” burner rated at 20,000 BTU’s for every 12″ of hot top surface.
- Manual control gas valves are standard.
- Heavy duty casting, with unique honey-comb design bottom spreads heat evenly.

ENCH TOPS
- Burner rated at 32,000 BTUs.
- Manual control gas valves are standard.
- Heavy duty steel plate with 2 removable rings.

ISED GRIDDLE BROILERS
- Sections in 12″, 24″ & 36″ widths are available.
- Spatula size 3″ wide grease trough with deep grease drawer.
- Removable chrome plated broiler rack with two rack positions.
- ull width drip pan/crumb tray is located under the broiler area.
- One 20,000 BTU steel burner with a uniquely designed reflector or every 12″ of the griddle surface top, produces searing heat o the broiler & heats the griddle surface evenly.

ANDARD OVENS
- Welded front frame provides stability to the range.
- Stainless steel door lifts off for easy cleaning and maintenance.
- Ovens: 20″ wide oven 27,000 BTU - 26½″ wide oven 35,000 BTU.
- One chrome plated rack provided, 2 rack positions.
- Thermostat control from 150°F to 500°F (66°C to 260°C)
- Matchless push button (Piezo) ignition to light the oven pilot.
- 00% safety gas shut-off valve.

NVECTION OVENS
- Snorkel design for optimal efficiency.
- 6½″ wide x 22½″ deep x 13½″ high oven cavity.
- 0,000 BTU burner with electronic ignition for automatic lighting.
- /4″ HP, 1725 RPM blower motor (120 VAC, 60HZ, 1 Ph. 5 amp)
- Heat “on” indicator light, one hour manual timer, three position witch for cooking or cool down modes.
- Two chrome plated heavy duty racks provided. Five rack positions or rack placement.

IOVECTION OVENS
- Specially designed air flow for even heat throughout the oven.
- Super fast pre-heat time under 8 minutes to 350°.
- Patented baffled oven interior insures even, turbulent heat distribution essential o baking and roasting.
- ow speed blower motor circulates heat to provide uniform heating pattern

RANGE ACCESSORIES, OPTIONS AND PRICING
(When ordered with equipment)

BURNER HEADS
- Saute burner head **#A14022** **$116**
- Wok burner head **#A14042** **$116**

WOK RING
- 10″ S/S Wok Ring to fit over standard grate to be used with wok burner head **#A99837** **310**

HOT TOP PER 12″ X 24″ SECTION
- To replace 2 open burners (add **HT** to model #) **#A17008** **551**

MOTOR & TRANSFORMER
- 220 VAC motor and transformer **1208**

SECURITY LEGS
- Set of 4 **#A34110** **593**

QUICK DISCONNECTS
- 3/4″ x 36″ Quick Disconnect w/restraining device **#A53202** **735**
- 3/4″ x 48″ Quick Disconnect w/restraining device **#A53200** **798**
- 3/4″ x 60″ Quick Disconnect w/restraining device **#A53201** **861**

SHUT-OFF VALVE
- 3/4″ NPT gas shut-off for Range **#A80117** **147**

SWIVEL CASTERS
- Set of 4 (2 locking) **#A35102** **550**
- Set of 6 (3 locking) for 72″ Ranges **#A35103** **795**

EXTRA OVEN RACKS
- 20″ oven rack **#A31020** **145**
- 26-1/2″ oven rack (Specify if Std. **#A31025** or Conv. **#A31006**) **168**
- 32″ oven rack (Specify if Std. **#A31031**) **179**

RADIANT BROILER GRATES
- 4-bar fish grates 3″ x 21″ double sided **#A17002** each **84**

RANGE GRIDDLES (Manual control is standard)
- Grooved griddle add **- GG** to model # per linear foot **$893**
- Chrome griddle top ad **- CT** to model # per linear foot **1312**
- Removable griddle plate 12″ x 24″ section **761**
- Removable griddle plate 24″ x 24″ section **1286**
- To reverse raised griddle from right side to left add **1399**
- For 1″ thick griddle plate 12″,24″,36″, 30” add **341**
- For 1″ thick griddle plate add 48″, 60″ & 72” add **578**

THERMOSTATIC CONTROL GRIDDLES PLATES
- 12″ & 18” Griddle **$835**
- 24″ & 30” Griddle **998**
- 36″ Griddle **1192**
- 48″ Griddle **1625**
- 60″ Griddle **2515**
- 72″ Griddle **2935**

UPGRADES FOR S/S CABINET BASE RANGES
CABINET SIZES
- 12″-18″ S/S 1-door **$341** — S/S Interior **$415** — S/S shelf **273**
- 24″ S/S 1-door **410** — S/S Interior **551** — S/S shelf **299**
- 36″ S/S 2-doors **520** — S/S Interior **698** — S/S shelf **373**

RANGE/RISER (In lieu of standard S/S riser and high shelf).

	STUB	RISER		RISER		RISER & SHELVES	
■ 24″	6″-N/C	11″	**$614**	17″	**$746**	35″ Double Shelves	**$835**
■ 36″	6″-N/C	11″	**806**	17″	**960**	35″ Double Shelves	**1473**
■ 48″	6″-N/C	11″	**1008**	17″	**1218**	35″ Double Shelves	**1769**
■ 60″	6″-N/C	11″	**1176**	17″	**1412**	35″ Double Shelves	**1916**
■ 72″	6″-N/C	11″	**1522**	17″	**1386**	35″ Double Shelves	**2410**

INSTALLATION CLEARANCE
- For use only on non-combustible floor
- Legs or casters, or a 2″ overhang, is required when curb mounted
- Non-combustible clearance is zero “0″ Combustible clearance - 4″ from the rear - 12″ from the sides.

TECHNICAL DATA
- Manifold Pressure: 5.0″ w.c. Natural Gas
- Manifold size: 3/4″ NPT 10.0″ w.c. Propane Gas

For further assistance please contact factory.

MAJESTIC GAS & ELECTRIC
CONVECTION OVENS

SUPERIOR BENEFITS!

- Standard & Bakery depths available.
- 70,000 BTU for MSD models
- 80,000 BTU, on M-Series burner system for fast start up & recovery.
- Engineered to reduce energy costs and improve performance, reliability and serviceability.
- Porcelain oven interior with removable baffle makes cleaning simple & easy.
- Quick & easy assembly of stand on single deck models.

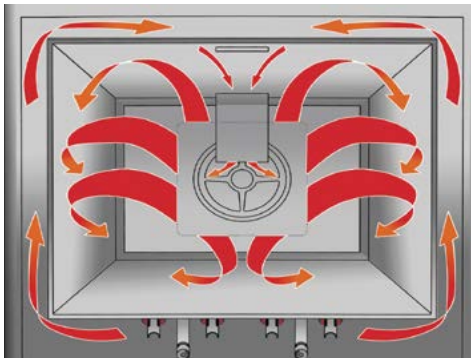
FROM ROOM TEMPERATURE TO 350°F IN 7 MINUTES OR LESS.

STANDARD FEATURES

- All stainless steel front, sides and top.
- Solid stainless steel doors, hinges & gaskets.
- 50/50 dependent doors swings open 135°.
- 5 chrome racks with 12 position chrome rack guides.
- Two 40 watt interior light bulbs with momentary switch.
- 2 speed motor, 1725/1140 RPM,120 VAC, 1PH 60 HZ, 9 AMP max.
- Cook and cool down feature.
- Burner "ON" light to indicate that burners are on.
- Manual timer, 60-minute.
- Reliable **KXT** thermostat control 150°F-500°F.
- Electronic ignition with 100% safety feature.
- Provided with 6 foot, 3 prong grounded power cord.
- Great for high volume cooking during peak periods.
- Standard depth units (MSD & MSDE) accommodate full size sheet pan side-to-side.
- Bakery depth units (M & ME) accommodate full size sheet pan front-to-back or side-to-side.

Model M-2-GG
Casters included with double deck models.

Cooling or prepping racks may be placed underneath a single deck oven, for bakery or standard depths. A must have option for space saver.



Unique oven cavity baffle system with 45° built-in cove back provides highly efficient air flow pattern for fast & even cooking

PLENTY OF BUILT-IN FEATURES & BENEFITS

- From room temperature to 350°F in 7 minutes or less.
- Stainless steel doors and door gaskets.
- 50/50 dependent doors swing open 135°. One hand opens & closes both doors simultaneously, with large windows for easy product viewing.
- Two 40 Watt interior light bulbs with momentary switch.
- Five oven racks with 12 rack positions.
- Unique oven cavity baffle system with 45° built-in cove back provides highly efficient air flow pattern for fast & even cooking.
- Porcelainized oven interior for easy cleaning.
- Majestic smooth flow system powered by 80,000 BTUs.
- Great for high volume operations.
- Easy access design for convenience in service and maintenance.
- S/S bottom shelf included at no additional charge on single deck units.
- Casters and stacking kit included with double deck models.

OPTIONS

Glass door on (Left) - **GL** on (Right) - **GR** each.	**$1090**
Double glass doors - **GG** per set.	**2175**
Stacking kit for double oven w/casters each.	**795**
Draft hood each.	**685**
Heavy duty swivel casters per set of 4.	**550**
208/240 VAC motor and transformer.	**1140**
Extra oven rack each.	**165**
One point gas connection for double stack ovens.	**450**
Cook-n-Hold feature add **A** to model# (i.e. MA-1)	**1298**
5 Adjustable storage racks & 2 supports per set. (Ideal holding area for product prior to or after baking.)	**880**

NEW

PROGRAMMABLE CONTROLS WITH COOK-N-HOLD FEATURES

- Cook-N-Hold option cooks at desired temperature for browning then, automatically, switches to a desired holding temperature
- Simply select the time, temperature, and fan settings
- Easy-to-read LED digital display. Digital time and set temperature displays are "**ON**" simultaneously
- Control features one key recipe memory, plus 3 additional programmable recipe buttons
- Display indicates ready, countdown time, hold time, cook done programming prompts
- End-of-cycle is announced with audible alarm
- Fan options let you choose high or low speed cooking modes
- Momentary light switch allows better viewing of cooking surface

KXT THERMOSTAT CONTROLS

- Independent time and temperature controls provide maximum versatility for general baking and roasting.
- 2-speed fan switch controls high or low speed
- Temperature control: 150ºF to 500ºF (66ºC to 260ºC).
- 1 hour manual timer has audible buzzer that alerts when cooking cycle is complete.
- Momentary light switch allows better viewing of cooking surface.

Model M-1-GG
Shown with optional Casters, adjustable storage racks & double glass viewing doors.
S/S bottom shelf included at no extra charge.

M-SERIES HEAVY DUTY MAJESTIC GAS CONVECTION OVENS

MODEL	DESCRIPTION	W	D	H	BTU	(KW)	BURNERS	Ship Wt. Lbs (Kg)	LIST PRICE
MSD-1	Single deck, standard depth manual controls & solid doors	40″	42″	64″	70K	(21)	2	550 (250)	**$7560**
MSD-2	Double deck, standard depth manual controls & solid doors	40″	42″	76-1/2″	140K	(42)	4	1100 (500)	**14,700**
M-1	Single deck, bakery depth manual controls & solid doors Double deck, manual	40″	46″	64″	80K	(26)	2	640 (291)	**11,025**
M-2	Double deck, bakery depth	40″	46″	76-1/2″	160K	(52)	4	1280 (582)	**22,050**
MA-1	Single deck, cook-n-hold controls	40″	46″	64″	80K	(26)		640 (291)	**11,550**
MA-2	Double deck, cook-n-hold controls & solid doors	40″	46″	76-1/2″	160K	(52)	4	1280 (582)	**22,575**

M-SERIES HEAVY DUTY MAJESTIC ELECTRIC CONVECTION OVENS

MODEL	DESCRIPTION	W	D	H	BTU	(KW)	ELEMENTS	Ship Wt. Lbs (Kg)	LIST PRICE
MSDE-1	Single deck, standard depth electric & solid doors	40″	42″	64″	80K	(27)	3	550 (250)	**$7560**
MSDE-2	Double deck, standard depth electric & solid doors	40″	42″	76-1/2″	160K	(54)	6	1100 (500)	**14,700**
ME-1	Single deck, bakery depth electric & solid doors	40″	46″	64″	80K	(27)	3	640 (291)	**11,025**
ME-2	Double deck bakery depth electric & solid doors	40″	46″	76-1/2″	160K	(54)	6	1280 (582)	**22,050**

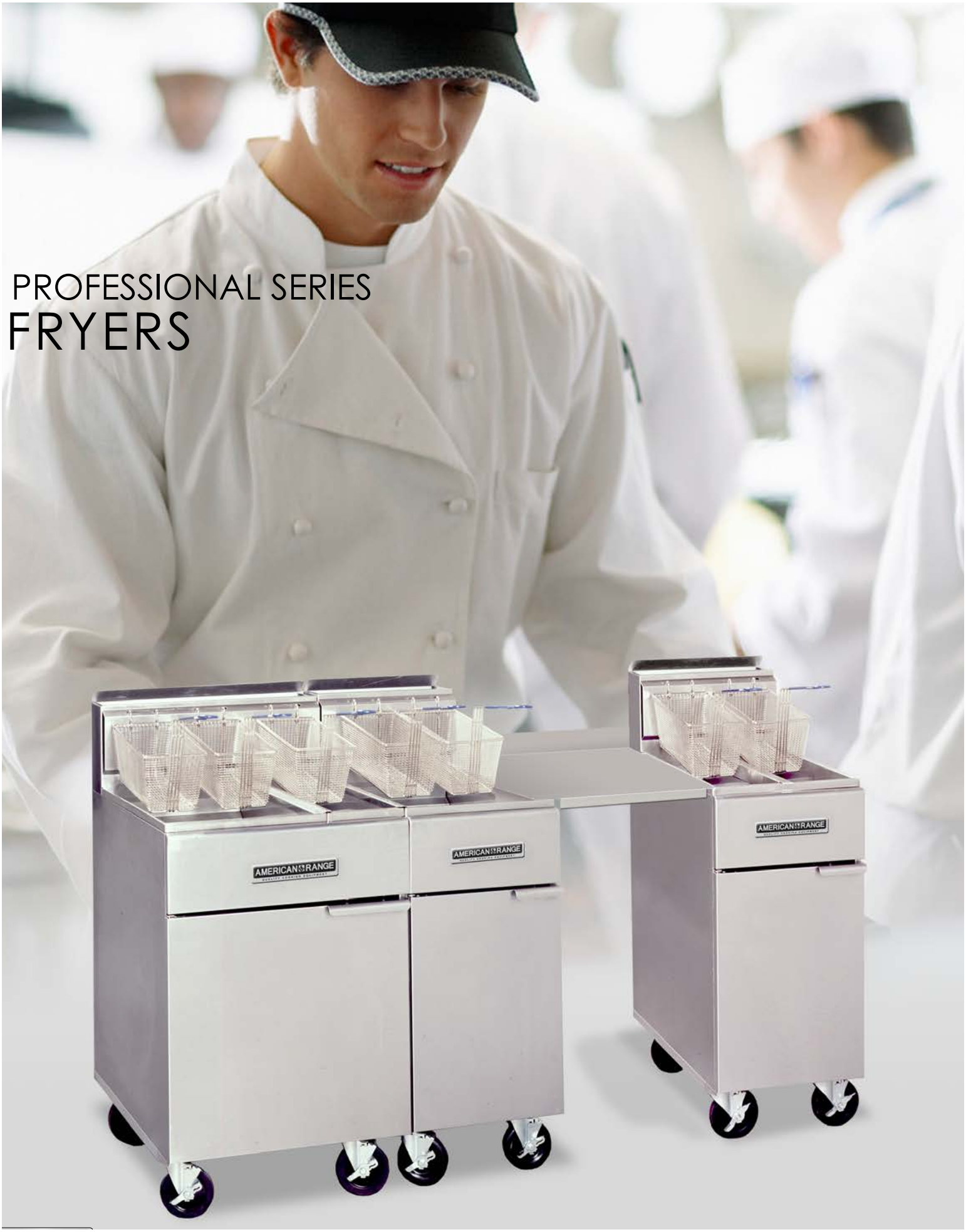
- Casters (set of 4) **#A35107 $550**
- Double deck models' price includes stacking kits and casters (2 front locking).

CRATED DIMENSIONS: Per deck 51″D x 48″W x 42″H (1,295 x 1,219 x 1,069).

- Electric ovens - 9kw per heating element.

PROFESSIONAL SERIES

FRYERS



NEW

STANDARD FEATURES

- Cooks 20-22 lbs. of fries per hour.
- Snap-acting mechanical thermostat holds oil temperature accurately at any temperature between 200ºF to 400ºF. 30,000 Btu/hr Infrared burners provide fast recovery.
- Large “cool zone” captures stray food and breading, keeping them out of the frying area to improve food taste and prolong oil life.
- All stainless steel tanks are precision welded and tested for optimum seal.
- Two fryer baskets.
- Stainless steel fry vessel with sloped bottom.
- Stainless steel exterior standard.
- Millivolt burner requires no electrical connection.
- 16 gauge Stainless steel tank
- High limit provides 100% safety shut-off.
- 4” adjustable legs.
- NG or LP gas operation.
- 1/2” drain tube.
- Optional Items - Stainless steel fryer vat cover

COUNTER TOP FRYER SERIES

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt. lbs.	(kg.)	LIST PRICE
AFCT-15	Gas Countertop Fryer	30,000	9	95	43	**$2750**

CRATED DIMENSIONS: 31 ½” D X 16”W X 26” H

PORTABLE FRYER FILTER SYSTEMS

PROFESSIONAL SERIES

NEW

STANDARD FEATURES

- Portable Fryer Filter System removes food particulates and other solids from cooking oil
- Fryer filter models available in 60 pound and 85 pound oil capacities.
- Provides significant savings in oil usage and great food quality results.
- Features a unitized stainless steel frame
- Welded stainless steel pan with integrated handles for easy removal and cleaning
- Rugged 1/3 HP UL and NSF approved motor and gear pump designed for long life.
- 1/2 inch diameter Teflon lined, nylon braided hoses with UL and NSF approvals.
- Unique nozzle design reducing splashing while providing spray to help wash walls of fryer during filtering.

PORTABLE FRYER FILTERATION SYSTEMS

MODEL	DESCRIPTION	VOLTAGE	Ship Wt. lbs.	(kg.)	LIST PRICE
ARPFS-35/50	Portable fryer filter systems	110V.	120	55	**$4950**
ARPFS-85	Portable fryer filter systems	110V.	140	64	**4995**

CRATED DIMENSIONS: 33 ½” D X 17 ½” W X 26” H

Filter pads (30 per case)
Part # A16100 **$375**

MAGMA
FILTRATION FRYER

STANDARD FEATURES AND BENEFITS

- Stainless steel filter housing is rugged NSF approved construction
- 5 micron filter (40 millionths of an inch) provides best flavor and filtration characteristics
- Four Stainless steel oil flow tubes direct clean oil into fryer baskets
- "Fryer door open" interlock shuts off pump when door is open
- Continuous duty circulating pump creates one tank oil turn-around every 2 minutes
- The operating cost for the low electrical power pump motor is $0.09 per 8 hour shift
- High speed pumping system is designed for continuous operation or auto-cycling control, at operator's discretion
- Interlocked filter housing retaining ring assures filter housing is properly installed for safe opera
- Stainless steel pre-strainer increases pump and filter performance
- 400ºF continuous rating high performance
- 10" standard and 20" long filter housings available for daily economy or heavy traffic weekends

NEW

Shown With Optional Side shelves
Heat Lamp & Casters.

MAGMA CONTINUOUS FILTRATION FRYER

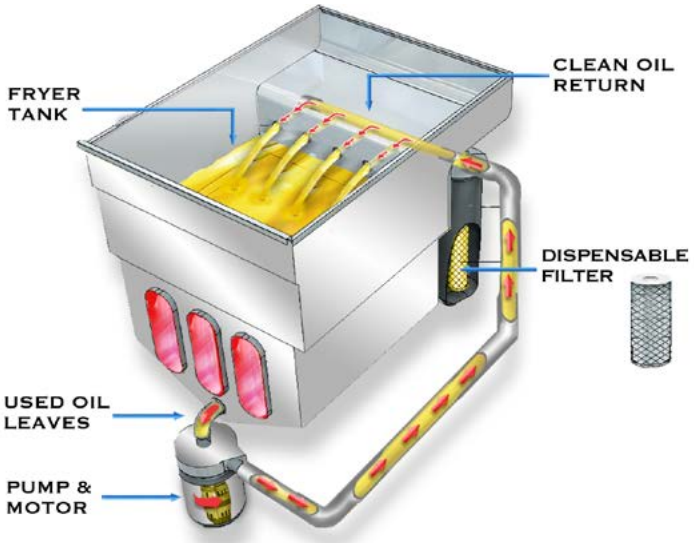
MODEL	DISCRIPTION	W	D	H	BTU	COOKING AREA	BURNERS	Ship Wt. Lbs (Kg)	LIST PRICE
AFM-35/50 35 lbs. - 50 lbs. (19-27)	Full size S/S fry pot 3 tube	15 1/2" (394)	30 1/4" (768)	45 3/4" (1162)	120,000 (35.17)	14" x 14" (356 x 356)	3	195 (88)	**$8900**
AFM-85 75 lbs. - 85 lbs. (35-43)	Full size large S/S fry pot 4 tube	19 1/2" (485)	34 1/4" (870)	45 3/4" (1162)	160,000 (46.90)	18" x 18" (457 x 457)	4	240 (109)	**11,900**

- Casters (set of 4) 5" dia. w/ brakes **#A35106** **$550**

CRATED DIMENSIONS:
AF35/50: 33"D x18"W x 37"H (838 x 457 x 940).
AF85: 40"D x 24"W x 37"H (1,016 x 610 x 940).

Filter Tube (15 per case)

1 Micron A16012	**$400**
5 Micron A16013	**400**
10 Micron A16014	**400**
20 Micron A16015	**400**



STANDARD FEATURES

- All stainless steel construction.
- Precision TIG welded 304 S/S frypots/vessels.
- Removable basket hanger accommodates two fryer baskets.
- Millivolt control system, no electrical hook up required.
- Thermostatic control adjusts from 200°F to 400°F.
- 100% safety gas shut off valve when temperature exceeds safe limit.
- 1/2″ gas inlet located in rear of the unit.
- Chrome plated catch rack under the fry baskets.
- 1-1/4” drain valve for easy draining of oil.
- Plastic coated handle for safety.
- ETL design certified and Sanitation Listed.
- Deflector/baffle design absorbs and diffuses heat efficiently to tube walls.
- High efficiency cast iron burners (highest BTU in the industry) for fast recovery time
- Combination gas valve includes built in pressure regulator.

Model AF-35/50
Shown with optional Casters.

TUBES/VESSEL DESIGN ADDED FEATURES

- **TUBE-FIRED HEATING DESIGN:** Oil rapidly heats to the set temperature due to the extra heat transfer area around the tubes. Superior to the open pot design on other fryers.
- **BAFFLE/DIFFUSER DESIGN:** Removable diffuser spreads heat to the tube walls for better and more efficient heat transfer.
- Vessel edges and seams are precision welded for strength, durability, and no-leak joints.

COOL ZONE

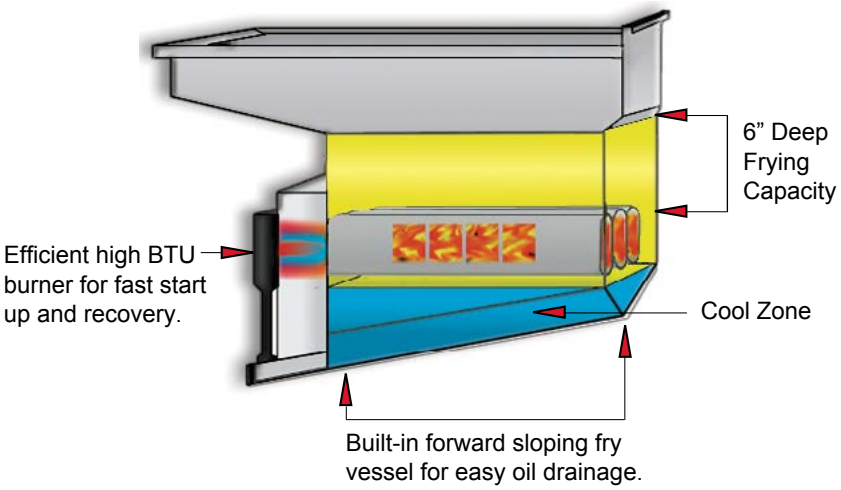
- American Range fryers are capable of high capacity & high production cooking.
- Front sloping vessel bottom traps food particles, prevents carbonization in the fry zone, reduces flavor transfer, and extends oil life.
- Deeper vessel design allows for extra deep oil level for frying larger products:

AF-35/40: 35 to 40 lbs. of oil capacity. (65 lbs of frozen fries per hour.)
AF-35/50: 35 to 50 lbs. of oil capacity. (90 lbs of frozen fries per hour.)
AF-75: 65 to 80 lbs. of oil capacity. (135 lbs of frozen fries per hour.)
AF-50/25: One pot: 35-50 lbs. of oil capacity.
One pot: 20-30 lbs. of oil capacity.

HIGH EFFICIENCY TUBE-FIRED HEATING

- Highest BTU power allows instant recovery at extreme peak periods of production.
- More BTU and oil capacity than any fryer in its category.
- Large heat transfer area rapidly heats oil to the desired temperature with faster recovery than an open pot fryer.
- Heats oil quickly resulting in less absorption and better tasting food.
- Deflector/baffle design absorbs and diffuses heat to tube walls and are removable for easy replacement.
- Tube joints are precision-welded onto specially drawn fry pot openings to prevent leak.
- Radius-formed edges add durability for longer fry pot life.

304 STAINLESS STEEL PRECISION TIG-WELDED VESSEL FOR LONG LIFE.


6” Deep Frying Capacity
Efficient high BTU burner for fast start up and recovery.
Cool Zone
Built-in forward sloping fry vessel for easy oil drainage.

MADE IN USA
DESIGNED & BUILT

*Must specify type of gas and elevation if over 2000 ft. when ordering.

FRYER ACCESSORIES

- Baskets for AFCF15. **A33004** each. **$68**
- Baskets for AF25 & AF35/50 **A33000** each. **74**
- Baskets for AF75. **A33001** each. **110**
- Casters set of 4 (2 front locking). **A35106** each. **550**
- Manifold gas shut-off valve (3/4" NPT). **A80117** each. **147**
- S/S joiner strip (for all fryers) specify model#. each. **126**
- S/S tank lid (for all fryers) specify model#. each. **263**
- S/S splash guard (removable & toolless) (R or L). each. **305**
- Heat lamp for model #AFDS, S/S work top/side tray. **A65000** **924**

- S/S side tray with pan & cut out (specify R or L) each. **$609**
- S/S side work top w/solid work surface (specify R or L) each. **430**
- S/S Spreader work top w/pan & cut-out 15″ & 24″ each. **562**
- S/S Spreader work top solid surface. 12″,18″ & 24″ each. **430**
- 12″ x 20″ pan w/screen for dump & work stations each. **137**
- 3/4″ x 36″ Quick Disconnect w/restraining device. **A53202** **735**
- 3/4″ x 48″ Quick Disconnect w/restraining device. **A53200** **798**
- 3/4″ x 60″ Quick Disconnect w/restraining device. **A53201** **861**

MADE IN USA
DESIGNED & BUILT

*Must specify type of gas and elevation if over 2000 ft. when ordering.

Model AF-35/50
Shown with optional Casters.

STANDARD FEATURES

- All stainless steel high quality construction.
- 304 S/S precision TIG welded frypots for long life.
- Removable hanger accommodates 2 fry baskets.
- Millivolt control system, no electrical hook up required.
- Thermostatic control adjusts from 200ºF to 400ºF.
- 100% safety gas shut off valve when temperature exceeds safe limit.
- 1/2″ NPT gas inlet in rear of the unit.
- Chrome plated catch rack under the fry baskets.
- 1-1/4” drain valve for easy draining of oil.
- Plastic coated handle for safety.
- 6″ high chrome plated adjustable legs.
- Deflector/baffle design absorbs and diffuses heat efficiently to tube walls.
- Twin chrome plated fryer baskets.
- High efficiency cast iron burners (highest BTU in the industry) for fast recovery time.
- Combination gas valve includes built in pressure regulator.

FRYER SERIES

MODEL	DESCRIPTION	OIL CAPACITY lbs (liters)	GAS OUTPUT BTU (KW)	WORKING DIMENSION Width	Depth	COOKING AREA	NUMBER OF BURNERS	SHIP WEIGHT Lbs (Kg)	LIST PRICE
AF25	Half size S/S fry pot	20-30 lbs (11 -15)	80K (23)	7¾″ 197	30½″ 768	8¾″ x 14″ (171 x 356)	2	120 (55)	**$3318**
AF25/25	2 half size S/S fry pot	20-30 lbs (11-15 per pot)	160K (47)	15½″ 394	30½″ 788	(2) 6¾″ x 8¾″ (356 x 171)	4	240 (109)	**6650**
AF35/40	Full size S/S fry pot Galvanized sides	35-40 lbs (11-20)	90K (26)	15½″ (394)	30½″ 788	14″ x 14″ (356 x 356)	2	150 (68)	**3518**
AF35/50	Full size S/S fry pot	35-50 lbs (11-28)	120K (35)	15½″ (394)	30½″ (788)	14″ x 14″ (356) x (356)	3	163 (74)	**4148**
AF35/50RM	Range match S/S fry pot	35-50lbs (11-28)	120K (35)	15½″ (394)	30½″ (788)	14″ x 14″ (356 x 356)	3	175 (80)	**4820**
AF50/25	1 half size & 1 full size S/S fry pots	(1) 20-30lbs (11-15) (1) 35-50lbs (19-28)	200K (47)	22¾″ (563)	30½″ (788)	(1) 8¾″ x 14″ (171 x 356) (1) 18″ x 18″ (457) x (457)	5	225 (102)	**7612**
AF75	Full size large S/S pot	65-80 lbs	160K (47)	22¾″ (563)	30¾″ (788)	18″ x 18″ (457) x (457)	4	198 (90)	**5854**
AFDS	Top draining section with storage cabinet	N/A	N/A N/A	15½″ (394)	30½″ (775)	Drain pan size 12″ x 20″x 4″	N/A	80 (37)	**2468**

CRATED DIMENSIONS:
AF35/50 & AF-25/25: 33″D x18″W x 37″H (838 x 457 x 940).
AF75: 40″D x 24″W x 37″H (1,016 x 610 x 940).

- Casters (set of 4) 5″ dia. w/ brakes **#A35106** **$550**

NEW

Shown with optioanl stand and casters.

BROILER FEATURES

- Optimized burner power creates Steak, Chicken and Fish cooking zones.
- Infinite control manual gas valves for precise heat adjustment.
- Cast iron radiants distribute heat and are individually removable for easy cleaning.
- Full width stainless steel pan to add water vapor or special flavors – to the cooking
- process as well as simplify clean-up of spills.
- SuperWool insulated sides for energy efficiency.
- Stainless steel polished front and trim for easy cleaning with double-layered all-welded steel side chassis.
- Top grates are heavy duty cast iron.
- 14 gauge all welded body construction.

SMOKER FEATURES

- Twin smoker boxes can be used together for high smoke peak outp
- Each chip drawer features high power dedicated burners.
- Smoke wafts from five tubes evenly spaced under the grates near the food on the grill – optimizing uptake of flavor.
- Stagger the loading of chips to get really long smoke production usi individual smoker box burners to create perfect smoldering conditic
- Smoke discharges above broiler burners – so it's not incinerated before it meets the food!
- To remove ash, our patent-pending wood chip drawers pull out and simply swing over.

Patent Pending

36" WIDE WOOD CHIP SMOKER

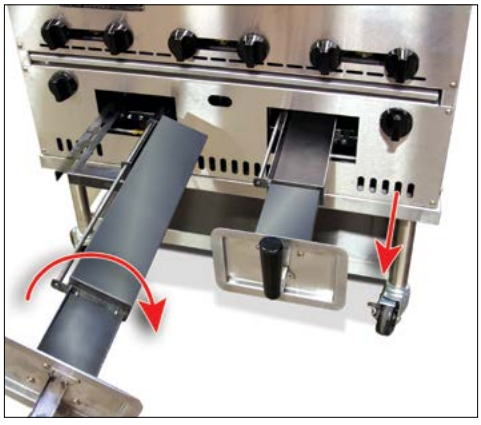
MODEL	MAIN BURNERS	SMOKE INJECTORS	WIDTH	TOTAL BTU'S	SHIP WEIGHT	PRICE
ARWCS-36	6	5	36"	95,000	350 LBS. 159 KG	**$26,500**

Other sizes are available, please contact the factory.

- Casters for stands (set of 4) **A35104** **$550**

Easy lift-off smoke cover.

Wood chip pull-out drawers with independent burner chamber & control



Dispose used wood chips with a twist of a list.

Model AGBU-WO-4
Shown with optional Casters.

SUPERIOR BENEFITS!

- Gas fired infrared burner provides instant, even heat.
- Infrared burners direct heat waves downward to penetrate the exposed surface of the meat.
- Adjustable gas valve system.
- Meat is cooked entirely by infrared heat. No hot air or convection has contact with the meat. Meats experience minimal shrinkage while retaining juices, tenderness and flavor.
- Grease pan extends the full width of the broiler and is removable for easy clean-up.
- Stainless steel front and landing ledge.
- Broiler grid is spring balanced.
- Broiler grid raises and lowers with positive locking in four positions.

- Grid rack assembly rolls out a full 10″ (254) for easy loading and unloading
- Large capacity broiler pan fits under the 405 sq. in. broiler grid
- Full width broiler pan can be easily removed for cleaning

COUNTER TOP INFRARED OVERFIRED BROILERS

MODEL	W	D	H	# BURNERS	BTU	(KW)	Ship Wt. Lbs (Kg)	LIST PRICE
AGBU-1	36″	33-3/4”	33″	4	96K	(23)	400 (182)	**$15,225**

■ Stainless steel skewer holder guides per deck.	Add	**$998**
■ ESS-36, 36″ heavy duty stainless steel stand.	Add	**940**
■ Swivel Casters for stand. **A35104**	Add	**550**
■ 3/4″ x 36″ Quick Disconnect with restraining device. **A53202**	Add	**735**
■ 3/4″ x 48″ Quick Disconnect with restraining device. **A53200**	Add	**798**
■ 3/4″ x 60″ Quick Disconnect with restraining device. **A53201**	Add	**861**

CRATED DIMENSIONS: 46″D x 42″W x 45″H (1,016 x 1,069 x 1,118).

Model AGBU-1

DOUBLE DECK INFRARED OVERFIRED BROILERS

MODEL	W	D	H	# BURNERS	BTU	(KW)	Ship Wt. Lbs (Kg)	LIST PRICE
AGBU-2	36″	33-3/4”	67″	8	192K	(48)	808 (367)	**$23,625**

■ Stainless steel skewer holder guides per deck.	Add	**$998**
■ Swivel Casters in lieu of 6″ legs. **A35102**	Add	**550**
■ 3/4″ x 36″ Quick Disconnect with restraining device. **A53202**	Add	**735**
■ 3/4″ x 48″ Quick Disconnect with restraining device. **A53200**	Add	**798**
■ 3/4″ x 60″ Quick Disconnect with restraining device. **A53201**	Add	**861**

CRATED DIMENSIONS: 46″D x 42″W x 78″H (1,067 x 1,067 x 1,981).

Model AGBU-2
Shown with optional Casters.

INFRARED OVERFIRED BROILERS W/LOWER OVEN

MODEL	W	D	H	# BURNERS	BTU	(KW)	Ship Wt. Lbs (Kg)	LIST PRICE
AGBU-3	36″	33-3/4”	61″	4	131K	(34)	700 (317)	**$19,845**

■ Stainless steel skewer holder guides.	Add	**$998**
■ Storage base add **-SB** to model #.	Deduct	**350**
■ Convection Oven add **-C** to model #.	Add	**2995**
■ Innovection Base oven add **-NV** to model #.	Add	**1875**
■ Swivel Casters in lieu of 6″ legs. **A35102**	Add	**550**
■ 3/4″ x 36″ Quick Disconnect with restraining device. **A53202**	Add	**735**
■ 3/4″ x 48″ Quick Disconnect with restraining device. **A53200**	Add	**798**
■ 3/4″ x 60″ Quick Disconnect with restraining device. **A53201**	Add	**861**

CRATED DIMENSIONS: 40″D x 42″W x 68″H (1,016 x 1,069 x 1,727).

Model AGBU-3
Shown with optional Casters.

INFRARED OVERFIRED BROILERS W/LOWER AND UPPER OVENS

MODEL	W	D	H	# BURNERS	BTU	(KW)	Ship Wt. Lbs (Kg)	LIST PRICE
AGBU-WO-4	36″	33-3/4”	73″	4	131K	(34)	800 (364)	**$22,575**

■ Stainless steel skewer holder guides.	Add	**$998**
■ Storage Base add **-SB** to model #.	Deduct	**350**
■ Convection Oven add **-C** to model #.	Add	**2995**
■ Innovection Base oven add **-NV** to model #.	Add	**1875**
■ Swivel Casters in lieu of 6″ legs. **A35102**	Add	**550**
■ 3/4″ x 36″ Quick Disconnect with restraining device. **A53202**	Add	**735**
■ 3/4″ x 48″ Quick Disconnect with restraining device. **A53200**	Add	**798**
■ 3/4″ x 60″ Quick Disconnect with restraining device. **A53201**	Add	**861**

CRATED DIMENSIONS: 40″D x 42″W x 82″H (1,016 x 1,069 x 2,083).

Model AGBU-WO-4
Shown with optional Casters.

RADIANT STEAKHOUSE BROILERS

Model HD45-RGBSH
Shown with optional casters, and stand.

- (4) position grid height adjustment with 4.5" range

BROILER FEATURES

- 25,000 BTU per burner strategically spaced for maximum grid coverage and burner efficiency.
- Extra wide grease trough.
- High efficiency Inconel burner has welded stainless steel construction.
- Stainless Steel front and sides (standard).
- Approximately 1,800ºF grid cooking temperatures.
- Welded frame structure.
- 3/4" thick polished steel searing griddle plate with 2" stainless steel splash guard.
- Stainless Steel sealed grid bearing mitigates corrosion and seizing.
- Independent burner controls with infinite burner control.
- Welded gussets.
- 3/8" round-bar broiling grid.
- 4-position grid height adjustment with 4.5" range.
- Secure locking lift mechanism with "cool touch" knob.
- Removable Stainless Steel full width grease deflector.
- Removable large capacity Stainless Steel grease can (565 cu. in.)
- Limited one year parts and labor warranty.

ALSO AVAILABLE WITH "CABINET BASE" AND "REFRIGERATED BASE." CALL FACTORY FOR PRICING.

RADIANT STEAKHOUSE GRIDDLE/BROILER

MODEL	WIDTH	DEPTH	HEIGHT	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
HD36-RGBSH	36"	31"	27-1/4"	5	125K	(37)	490	(223)	**$13,125**
HD45-RGBSH	45"	31"	27-1/4"	7	175K	(51)	660	(300)	**16,748**

CRATED DIMENSIONS:
HD36: 35"D x 40"W x 31H" (1,020 x 892 x 790).
HD45: 35"D x 49"W x 31H" (1,250 x 892 x 790).

S/S STANDS

MODEL	Lbs.	(kg)	LIST PRICE
■ ESS-36	54	(25)	**$940**
■ ESS-45	68	(31)	**1139**

- Casters for stands (set of 4) **A35107** **$550**
- Cabinet base option **1360**
  Add to stand pricing

RADIANT CHAR BROILER

An option for additional broiling includes a roller-mounted rack for easy-glide movement.

The Medallion Broiler utilizes stainless steel radiants heated by 30,000 BTU H-type cast iron burners. The Stainless Steel radiants offer unparalleled durability and heat distribution.

STAINLESS STEEL RADIANT BROILER FEATURES

- 25,000 BTU burners strategically spaced for maximum grid coverage and burner efficiency.
- Extra wide grease trough.

Model HD34-CRBR-O

RADIANT BROILER WITH PULL-OUT RACK

MODEL	WIDTH	DEPTH	HEIGHT	# BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
HD34-CRBR-O	34″	28″	36″	3	90K	(26)	500	(227)	**$13,179**

- To view our entire Medallion Series Heavy Duty Line-Up please refer pages 4-17.

Model AROB-48

INFRARED OVERFIRED RADIANT BROILERS

- High efficient ceramic infrared burners rated approximately 1800ºF at surface of the burner.
- High heat to sear in juices for great results.
- Ideal for skewer cooking.
- Full size grease pan to collect all excess oil.
- Limited one year parts and labor warranty.

INFRARED OVERFIRED BROILERS

MODEL	WIDTH	DEPTH	HEIGHT	# BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
AROB-24	24″	28″	22″	2	46K	(13)	250	(113)	**$7612**
AROB-30	30″	28″	22″	2	69K	(20)	300	(136)	**8704**
AROB-36	36″	28″	22″	3	92K	(27)	350	(159)	**10,000**
AROB-48	48″	28″	22″	4	115K	(34)	400	(182)	**11,999**
AROB-60	60″	28″	22″	5	138K	(40)	450	(205)	**14,542**
AROB-72	72″	28″	22″	6	161K	(47)	500	(227)	**16,275**

- 4″ Tube Legs for counter top installation **$462**/set of 4. 60″ & 72″ units require set of 6 legs **$668**.

CRATED DIMENSIONS: Height 32″ (813) x Depth 28″ (711) x Width add 5″ (127) to width.

PROFESSIONAL SERIES

BROILERS

Model ADJ-36

ADJUSTABLE TOP RADIANT BROILERS

- Stainless steel rugged exterior body.
- Adjustable easy lift handle, even under heavy loads, with 3 separate position settings.
- Heavy duty fire box protects interior from burnout.
- High BTU for even heat distribution sears in flavor and assures fast & efficient cooking.
- Heavy duty cast iron top grates provide attractive broiler markings.
- Ample drip and crumb tray and a separate oil grease tray makes cleaning easier.
- Limited one year parts and labor warranty.

ADJUSTABLE TOP RADIANT BROILERS

MODEL	WIDTH	DEPTH	HEIGHT	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
ADJ-24	24″	28½″	17″	4	80K	(23)	260	(118)	**$4614**
ADJ-30	30″	28½″	17″	5	100K	(29)	300	(136)	**5234**
ADJ-36	36″	28½″	17″	6	120K	(35)	350	(159)	**5906**
ADJ-48	48″	28½″	17″	8	160K	(47)	440	(200)	**7644**
ADJ-60	60″	28½″	17″	10	200K	(59)	560	(255)	**9398**
ADJ-72	72″	28½″	17″	12	240K	(70)	650	(295)	**10,762**

- For larger than 6″, 8″ & 10″ depth landing ledge add **$158** per 12″ section,
- 4″ high die cast steel legs, set of 4 add **$173**
- 60″ & 72″ models require set of 6 legs add **$263**

CRATED DIMENSIONS: Height 22″ (559) x Depth 36″ (914) x Width add 5″ (127) to broiler width.

S/S STANDS

MODEL	Lbs.	(kg)	LIST PRICE
■ ESS-24	47	(21)	**$729**
■ ESS-30	50	(23)	**866**
■ ESS-36	54	(25)	**940**
■ ESS-48	72	(33)	**1139**
■ ESS-60	99	(45)	**1391**
■ ESS-72	110	(50)	**1628**

- Casters for stands (set of 4) **A35104** **$550**
- Casters for stands (set of 6) **A35105** **861**

STEAKHOUSE BROILERS

- Stainless steel rugged exterior cabinet on all floor models.
- 24″, 30″ & 36″ units equipped with 1 adjustable rack.
- 48″, 60″ & 72″ units equipped with 2 separate adjustable racks.
- Individually controlled burners with S/S pilots.
- 3-position adjustable top grate.
- Heavy duty welded fire box.
- Limited one year parts and labor warranty.

Model ADJ-48 standard with 2 independent adjustable racks.

Model ADJF-36
Shown with optional Casters.

ADJUSTABLE TOP RADIANT BROILERS - FLOOR MODEL - WITH OPEN CABINET BASE

MODEL	WIDTH	DEPTH	HEIGHT	# BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	BASE	LIST PRICE
ADJF-24	24″	28½″	36″	4	80K	(23)	335	(152)	Included	**$660**
ADJF-30	30″	28½″	36″	5	100K	(29)	375	(170)	Included	**722**
ADJF-36	36″	28½″	36″	6	120K	(35)	425	(193)	Included	**803**
ADJF-48	48″	28½″	36″	8	160K	(47)	530	(241)	Included	**960**
ADJF-60	60″	28½″	36″	10	200K	(59)	660	(300)	Included	**11,39**
ADJF-72	72″	28½″	36″	12	240K	(70)	775	(352)	Included	**13,12**

- For larger than 6″, 8″ & 10″ depth landing ledge add **$158** per 12″ section.
- Casters (set of 4) 4″ dia. w/brakes **#A35102** add **$550**
- 60″ & 72″ models require set of 6 casters 4″ dia. w/brakes **#A35103** add **$795**.

CRATED DIMENSIONS: Height 43″ (1,092) x Depth 36″ (914) x Width add 5″ (127) to broiler width.

PROFESSIONAL SERIES
BROILERS
AMERICAN RANGE

Model AMSQ-48
Shown with optional stand.

MESQUITE WOOD-FIRED CHAR-BROILERS

- Stainless Steel rugged exterior body.
- Built-in gas log lighter burner with adjustable gas valve and standing pilot for instant ignition.
- Large stainless steel door with handle located on front of the broiler allows easy loading and moving of wood/charcoal.
- Open bottom grate design allows continuous updraft for optimum fuel combustion.
- Heavy duty fire box is lined with refractory bricks that protect interior from burn out.
- Heavy duty cast iron top grates provide attractive broiler markings.
- Broiler may use any type of wood or charcoal.
- Limited one year parts and labor warranty..
- Requires either legs or stand.

MESQUITE WOOD-FIRED CHAR-BROILERS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
AMSQ-30	30″	27″	18″	1	30K	(9)	300	(137)	**$7875**
AMSQ-36	36″	27″	18″	1	30K	(9)	345	(157)	**8925**
AMSQ-48	48″	27″	18″	1	30K	(9)	405	(184)	**9975**
AMSQ-60	60″	27″	18″	2	60K	(18)	455	(206)	**12,075**

- S/S back splash guards: AMSQ-30 **$604** AMSQ-36 **$640** AMSQ-48 **$814** AMSQ-60 **$882**
- Counter top installation, 4″ S/S welded legs add **$325** to list price. For 60″ unit add **$462**.

CRATED DIMENSIONS: Height 26″ (660) x Depth 36″ (914) x Width add 5″ (127) to broiler width.

S/S STANDS

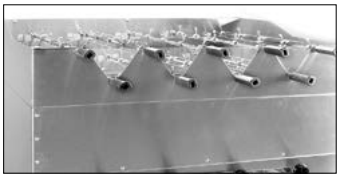
MODEL	Lbs.	(kg)	LIST PRICE
■ QESS-30	70	(32)	**$104**
■ QESS-36	82	(37)	**119**
■ QESS-48	95	(43)	**162**
■ QESS-60	102	(54)	**199**

- Casters for stands (set of 4) **A35104 $55**
- Casters for stands (set of 6) **A35105 86**

Model AHS-4836
Shown with optional stand.

HORIZONTAL BROILERS

- Stainless steel rugged exterior body.
- Large 27″ or 36″ deep broiling surface.
- Round rod non-stick cooking top grates specially designed for chicken broiling.
- High 40,000 BTU burners for even heat distribution assures fully cooked chickens.
- Open bottom grate design allows continuous updraft for optimum fuel combustion.
- Rotisserie option allows more cooking production with minimal operator attention.
- Heavy duty liner protects interior from burn out.
- Limited one year parts and labor warranty.
- Requires either legs or stand.



Model AHSR-48 Rotisserie style top.

HORIZONTAL CHICKEN BROILERS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
AHS-4827	48″	27″	22″	4	160K	(47)	270	(122)	**$5513**
AHS-6027	60″	27″	22″	5	200K	(59)	370	(167)	**7193**
AHS-4836	48″	36″	22″	4	160K	(47)	300	(136)	**7350**
AHS-6036	60″	36″	22″	5	200K	(59)	400	(181)	**9712**
AHSR-48	48″	36″	36″	4	160K	(47)	400	(181)	**16,538**
AHSR-60	60″	36″	36″	5	200K	(59)	500	(226)	**19,425**

- Spit fork, 2 prong, stainless steel add **$79**. **A31015**
- Spit fork, double 2 prong, stainless steel add **$89**. **A31016**
- Split rod and handle only add **$130** **A31101**
- Spit rod assembly complete with handle and prongs add **$369**. **A31100**
- Optional built-in Rotisserie. Contact factory for pricing

CRATED DIMENSIONS: Height 26″ (660) x Depth 36″ (914) x Width add 5″ (127) to broiler width

S/S STANDS

MODEL	Lbs.	(kg)	LIST PRICE
■ HESS-4827	50	(23)	**$1885**
■ HESS-6027	57	(26)	**2226**
■ HESS-4836	65	(30)	**2363**
■ HESS-6036	80	(36)	**2756**
Includes 7 rods w/spits & stand.			
Includes 9 rods w/spits & stand.			

- Casters for stands (set of 4) **A35104 $550**
- Casters for stands (set of 6) **A35105 861**

Model AECB-34
Shown with optional S/S landing ledge.

CHAR-ROCK BROILERS

- Heavy duty stainless steel front and sides.
- True char-broiled flavor with natural volcanic char rock. Juices drip onto the rocks resulting in searing flames and smoke that enhance flavor of food.
- Individually controlled 35,000 BTU S/S "**H**" shaped burners.
- Heavy duty reversible cast iron 5″ x 21″ top grates with grease runners to direct the run off to the removable grease trough.
- Provides attractive markings on the food.
- Top grates can be positioned flat or sloped.
- Limited one year parts and labor warranty.

HAR-ROCK BROILERS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
AECB-14	14″	24″	13-1/4″	1	35K	(10)	114	(52)	**$1468**
AECB-24	24″	24″	13-1/4″	2	70K	(20)	169	(77)	**1834**
AECB-34	34″	24″	13-1/4″	3	105K	(30)	259	(118)	**2899**
AECB-44	44″	24″	13-1/4″	4	140K	(41)	327	(149)	**3500**
AECB-54	54″	24″	13-1/4″	5	175K	(51)	411	(187)	**4363**
AECB-64	64″	24″	13-1/4″	6	210K	(61)	465	(211)	**5222**
AECB-74	74″	24″	13-1/4″	7	245K	(71)	540	(245)	**5994**
AECB-84	84″	24″	13-1/4″	8	280K	(82)	600	(273)	**7395**

- Landing ledge available upon request in 6″, 8″, 10″ depths add **$162** per 12″ section.
- 4″ adjustable die cast steel legs **$173**. 60″ & 72″ models require (set of 6) **$263**.

CRATED DIMENSIONS: Height 20″ (508) x Depth 30″ (762) x Width add 5″ (127) to broiler width.

S/S STANDS

MODEL	Lbs.	(kg)	LIST PRICE
ESS-14	39	(18)	**$610**
ESS-24	47	(12)	**729**
ESS-34	50	(23)	**882**
ESS-44	67	(30)	**1134**
ESS-54	80	(36)	**1399**
ESS-64	102	(46)	**1539**
ESS-74	115	(52)	**1674**
ESS-84	125	(57)	**2133**

- Casters for stands (set of 4) **A35104 $550**
- Casters for stands (set of 6) **A35105 861**

del AERB-36
own with optional 4″ legs.

ECONOMY RADIANT CHAR-BROILERS

- Heavy duty stainless steel front and sides.
- Individually controlled 15,000 BTUs straight burners spaced 6″ apart.
- Optimum heat distribution with heavy duty angled radiants.
- Radiants are removable for easy cleaning.
- Angled radiants control flare-up while still imparting the charbroiled flavor.
- Heavy duty reversible cast iron 3″ x 21″ top grates, with grease runners to direct the run off to the removable grease trough.
- Provides attractive markings on food.
- Full width grease pan removes for easy cleaning.
- Limited one year parts and labor warranty.

CONOMY RADIANT CHAR-BROILERS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
AERB-12	12″	29½″	10½″	2	30K	(8)	100	(45)	**$1864**
AERB-16	16″	29½″	10½″	2	30K	(8)	127	(58)	**2199**
AERB-24	24″	29½″	10½″	4	60K	(17)	193	(88)	**2499**
AERB-30	30″	29½″	10½″	5	75K	(21)	240	(110)	**3078**
AERB-36	36″	29½″	10½″	6	90K	(26)	272	(124)	**3281**
AERB-48	48″	29½″	10½″	8	120K	(35)	355	(161)	**4594**
AERB-60	60″	29½″	10½″	10	150K	(44)	380	(173)	**6562**
AERB-72	72″	29½″	10½″	12	180K	(52)	534	(243)	**8064**

- 4″ adjustable die cast steel legs **$173** . 60″ & 72″ models require (set of 6) **$263**.

CRATED DIMENSIONS: Height 18″ (457) x Depth 36″ (914) x Width add 5″ (127) to broiler width.

S/S STANDS

MODEL	Lbs.	(kg)	LIST PRICE
ESS-12	35	(15)	**$520**
ESS-16	39	(18)	**709**
ESS-24	47	(21)	**729**
ESS-30	50	(23)	**866**
ESS-36	54	(25)	**940**
ESS-48	72	(33)	**1139**
ESS-60	99	(45)	**1391**
ESS-72	110	(50)	**1628**

- Casters for stands (set of 4) **A35104 $550**
- Casters for stands (set of 6) **A35105 861**

Model ARRB-36
Shown with optional 4″ legs.

HEAVY DUTY RADIANT BROILERS

- Requires either legs or stand. Heavy duty stainless steel front and sides
- Requires either legs or stand. Individually controlled straight burners spaced every 6″ at 15,000 BTUs each
- Requires either legs or stand. Optimum heat distribution with heavy duty radiants
- Requires either legs or stand. Angled radiants control flare-up while still imparting the char-broiled flavor
- Heavy duty reversible cast iron 3″ x 21″ top grates
- Cast in grease trough allows excess fat to flow to grease gutter minimizing flair up
- Removable full width grease pan for easy cleaning
- 14 gauge all welded heavy duty reinforced fire box
- Limited one year parts and labor warranty.

HEAVY DUTY RADIANT BROILERS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
ARRB-12	12″	29½″	10½″	2	30K	(9)	120	(55)	**$2378**
ARRB-24	24″	29½″	10½″	4	60K	(18)	210	(95)	**3308**
ARRB-30	30″	29½″	10½″	5	75K	(22)	250	(114)	**3712**
ARRB-36	36″	29½″	10½″	6	90K	(26)	285	(130)	**4510**
ARRB-48	48″	29½″	10½″	8	120K	(35)	363	(165)	**5870**
ARRB-60	60″	29½″	10½″	10	150K	(44)	400	(182)	**7644**
ARRB-72	72″	29½″	10½″	12	180K	(52)	560	(255)	**9975**

- 4″ high die cast steel legs add **$173**. 60″ & 72″ models require (set of 6) **$263**.
- 4 bar fish grates each **$90**.

CRATED DIMENSIONS: Height 18″ (457) x Depth 36″ (914) x Width add 5″ (127) to broiler width.

S/S STANDS

MODEL	Lbs.	(kg)	LIST PRICE
ESS-12	35	(15)	**$520**
ESS-24	47	(21)	**729**
ESS-30	50	(23)	**866**
ESS-36	54	(25)	**940**
ESS-48	72	(33)	**1139**
ESS-60	99	(45)	**1391**
ESS-72	110	(50)	**1628**

- Casters for stands (set of 4) **A35104 $550**
- Casters for stands (set of 6) **A35105 861**

SHISH KEBOB BROILERS

- All welded 16 gauge heavy duty S/S exterior body.
- Heavy duty all welded structural steel fire box for maximum durability.
- Individually controlled Stainless Steel straight burners, spaced every 6″, at 30,000 BTUs each.
- Heavy duty angled radiants for optimum heat distribution and removable for easy cleaning.
- Angled radiants control flare-up while still imparting the char-broiled flavor.
- Heavy gauge stainless steel frame spaced to allow support of the "shish" skewers.
- Full width removable crumb tray for easy cleaning.
- Rotisserie option available on request. Call factory.
- Limited one year parts and labor warranty.

Model ARKB-36

Model ARKB-36-R
Shown with optional rotisserie and stand.

HEAVY DUTY SHISH KEBOB BROILERS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
ARKB-24	24″	25-1/8″	11-1/4″	4	200K	(35)	200	(90)	**$5713**
ARKB-30	30″	25-1/8″	11-1/4″	5	230K	(44)	230	(104)	**6750**
ARKB-36	36″	25-1/8″	11-1/4″	6	320K	(52)	320	(145)	**7992**
ARKB-48	48″	25-1/8″	11-1/4″	8	360K	(70)	360	(163)	**9504**
ARKB-60	60″	25-1/8″	11-1/4″	10	400K	(88)	400	(182)	**11,880**
ARKB-72	72″	25-1/8″	11-1/4″	12	420K	(105)	440	(200)	**13.500**
ARKB-84	84″	25-1/8″	11-1/4″	14	480K	(123)	480	(218)	**19,980**

S/S STANDS

MODEL	Lbs.	(kg)	LIST PRICE
ESS-24	47	(21)	**$729**
ESS-30	50	(23)	**866**
ESS-36	54	(25)	**940**
ESS-48	72	(33)	**1139**
ESS-60	99	(45)	**1391**
ESS-72	110	(50)	**1628**
ESS-84	125	(57)	**2133**

- Rotisserie option available on request, please contact factory for pricing.
- Stainless steel skewers available on request, please contact factory for price.

CRATED DIMENSIONS: Height 22″ (559) x Depth 36″ (914) x Width add 5″ (127) to broiler width.

- Casters for stands (set of 4) **A35104 $550**
- Casters for stands (set of 6) **A35105 861**

Shown with optional
tube legs and casters

NEW

THE ULTIMATE GRIDDLE!

FEATURES

- One 20,000 BTU/hr. infrared burner with solid state temperature control and electronic spark igniter for each 12” of griddle width.
- Controls are recessed and concealed behind a hinged panel.
- Surface temperatures are from 150° to 500°F.
- 3” wide stainless steel front grease trough drains into large capacity grease collector(s). (60” and 72” griddles have two grease collectors.)
- 1” thick, 24” deep highly polished steel griddle plate.
- 4-1/2” high stainless steel side and back splashes.
- Full width stainless steel guard rail.
- Stainless steel front and sides.
- 4” adjustable chrome plated legs.
- 3/4” rear gas connection and gas pressure regulator.
- 115 volt, 50/60 Hz, 1 phase control circuit. 1/2 amp draw. 6’ power cord with 3 prong plug.
- One year limited parts and labor warranty.
- Provided with 6’ power cord with 3-prong plug.

GAS INFRARED GRIDDLE

MODEL	WIDTH	COOKING DEPTH	OVERAL DEPTH	# OF CONTROLS	BTU / HR.	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
ARG-IR36	36″	24″	36″	3	60K	(18)	475	(214)	**$14,950**
ARG-IR48	48″	24″	36″	4	80K	(24)	575	(259)	**17,925**
ARG-IR60	60″	24″	36″	5	100K	(30)	656	(300)	**21,590**
ARG-IR72	72″	24″	36″	6	120K	(35)	855	(385)	**23,889**

- 4″ legs set of 4 **$173**. 60″ & 72″ models require set of 6 legs. **$263**

CRATED DIMENSIONS: Height 20″ (508) x Depth 36″ (914) x Width add 5″ (127) to width.

20,000 BTU/hr. infrared burner with spark igniter for each 12” of griddle width.

Solid state temperature control & electronic spark igniter for each 12” of griddle width

CUSTOMIZE YOUR OWN GRIDDLE

- Optional 12″ tapered S/S high splash guard.
- Optional larger front landing ledge 6″, 8″, or 10″ deep.
- Optional chrome plated finish, easy to clean, reduces flavor transfer between foods, and increases heat retention within the griddle plate for lower cost.
- Temperature is evenly controlled across the griddle plate.
- Full 24″ deep griddle plate cooking surface, ideal for high volume cooking.
- Highly polished 1″ thick griddle plate.
- S/S grease trough and one piece rolled front landing ledge for easy cleaning.
- 30,000 BTU "U" shaped burners, every 12″, for optimum heat distribution.
- Standard thermostatic controls.

Model CTG-60
Shown with optional stand, casters, tapered splash guards, back splash and extra thermostats.

THERMOSTATIC CONTROL GRIDDLES, 1″ THICK 24″ DEEP PLATE

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
CTG-24	24″	34″	10½″	2	60K	(18)	260	(118)	**$3665**
CTG-36	36″	34″	10½″	3	90K	(26)	365	(166)	**4988**
CTG-48	48″	34″	10½″	4	120K	(35)	465	(211)	**7025**
CTG-60	60″	34″	10½″	5	150K	(44)	565	(257)	**7613**
CTG-72	72″	34″	10½″	6	180K	(53)	650	(295)	**9445**

S/S STANDS

MODEL	Lbs.	(kg)	LIST PRIC
■ ESS-24	47	(21)	**$72**
■ ESS-36	54	(25)	**94**
■ ESS-48	72	(33)	**113**
■ ESS-60	99	(45)	**139**
■ ESS-72	110	(50)	**162**

- Casters for stands (set of 4) **A35104 $55**
- Casters for stands (set of 6) **A35105 86**

CUSTOMIZING OPTIONS

- Chrome finish griddle top add **-CT** to model #. (Per 12″ section). **$1313**
- 12″ high S/S splash back add **-SG** to model #. (Per 12″ section). **415**
- Side splash guards 12″ tapered to 4″ (Right or left). **289**
- Partial grill top grooving add **-GG** to model #. (Per 12″ section). **894**
- 6″ or 8″ deep front landing ledge add **-LL** to model #. (Per 12″ section). **263**
- Extra large grease capacity grease tray. **242**
- Extra thermostat(s) each. **859**

MANUAL OR THERMOSTATIC GRIDDLES

Model AEMG-36
Equipped with legs.
21″ deep cooking serface.

MANUAL		THERMOSTATIC		3/4″ THICK GRIDDLE PLATE								S/S STANDS			
MODEL	LIST PRICE	MODEL	LIST PRICE	W	D	H	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	MODEL	Lbs.	(kg)	LIST PRICE
AEMG-12	**$1712**	AETG-12	**$2573**	12″	30″	10½″	1	30K	(9)	100	(45)	■ ESS-12	35	(15)	**$520**
AEMG-24	**1817**	AETG-24	**2638**	24″	30″	10½″	2	60K	(18)	200	(91)	■ ESS-24	50	(23)	**729**
AEMG-36	**2604**	AETG-36	**3735**	36″	30″	10½″	3	90K	(26)	300	(136)	■ ESS-36	65	(30)	**940**
AEMG-48	**3413**	AETG-48	**4788**	48″	30″	10½″	4	120K	(35)	365	(166)	■ ESS-48	80	(36)	**1139**
AEMG-60	**4389**	AETG-60	**5983**	60″	30″	10½″	5	150K	(44)	500	(227)	■ ESS-60	97	(44)	**1391**
AEMG-72	**5754**	AETG-72	**6904**	72″	30″	10½″	6	180K	(53)	600	(273)	■ ESS-72	110	(50)	**1628**

■ Casters for stands (set of 4) **A35104 $550**
■ Casters for stands (set of 6) **A35105 861**

Model ACCG-36

CONCESSION GRIDDLES

- Stainless steel rugged exterior body.
- Highly polished 3/4″ thick steel griddle plate.
- "H" shaped burners for every 12″ of griddle surface.
- Stainless steel pilots for instant ignition for each burner.
- Each burner rated at 20,000 BTUs.
- Space saver unit for all applications.
- 3″ wide S/S grease trough with a large grease can.
- Ideal for snack type operations.
- 16″ deep cooking surface.
- Limited one year parts and labor warranty.

CONCESSION GRIDDLES

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
ACCG-12	12″	24″	10½″	1	20K	(5)	100	(45)	**$1286**
ACCG-24	24″	24″	10½″	2	40K	(10)	205	(93)	**1660**
ACCG-36	36″	24″	10½″	3	60K	(18)	305	(139)	**2435**
ACCG-48	48″	24″	10½″	4	80K	(23)	365	(166)	**3292**
ACCG-60	60″	24″	10½″	5	100K	(29)	500	(227)	**3670**

S/S STANDS

MODEL	Lbs.	(kg)	LIST PRICE
■ ESS-12	35	(15)	**$520**
■ ESS-24	47	(21)	**729**
■ ESS-36	54	(25)	**940**
■ ESS-48	72	(33)	**1139**
■ ESS-60	99	(45)	**1391**

■ 4″ legs set of 4. **$173**. 60″ & 72″ models require (set of 6) legs **$263**.
CRATED DIMENSIONS: Height 20″ (508) x Depth 29″ (737) x Width add 5″ (127) to width.

■ Casters for stands (set of 4) A35104 **$550**
■ Casters for stands (set of 6) A35105 **861**

MANUAL & THERMOSTATIC GRIDDLES

- Stainless steel rugged exterior body.
- Highly polished steel griddle plates in 3/4" & 1" thicknesses.
- "U" shaped burners for every 12" of griddle surface for even cooking.
- 21" cooking depth, standard.
- 3" splash guard standard.
- Stainless steel pilots for instant ignition on each 30,000 BTU burner.
- 3½" wide S/S grease trough and a large grease pan.
- Limited one year parts and labor warranty.

Model ARMG-36

MANUAL / THERMOSTATIC — 3/4" THICK GRIDDLE PLATE

MODEL	LIST PRICE	MODEL	LIST PRICE	W	D	H	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)
ARMG-12	**$1712**	ARTG-12	**$2468**	12"	30"	10½"	1	30K	(9)	100	(45)
ARMG-24	**1817**	ARTG-24	**2588**	24"	30"	10½"	2	60K	(18)	220	(100)
ARMG-36	**2604**	ARTG-36	**3565**	36"	30"	10½"	3	90K	(26)	300	(136)
ARMG-48	**3413**	ARTG-48	**4542**	48"	30"	10½"	4	120K	(35)	365	(166)
ARMG-60	**4389**	ARTG-60	**5983**	60"	30"	10½"	5	150K	(44)	500	(227)
ARMG-72	**5754**	ARTG-72	**6904**	72"	30"	10½"	6	180K	(53)	600	(273)

S/S STANDS

MODEL	Lbs.	(kg)	LIST PRIC
■ ESS-12	35	(15)	**$52**
■ ESS-24	47	(21)	**72**
■ ESS-36	54	(25)	**94**
■ ESS-48	72	(33)	**113**
■ ESS-60	99	(45)	**139**
■ ESS-72	110	(50)	**162**

■ Casters for stands (set of 4) **A35104** **$5**
■ Casters for stands (set of 6) **A35105** **8**

MANUAL / THERMOSTATIC — 1" THICK GRIDDLE PLATE

MODEL	LIST PRICE	MODEL	LIST PRICE	W	D	H	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)
ARMG-112	**$1974**	ARTG-112	**$2703**	12"	30"	10½"	1	30K	(9)	114	(52)
ARMG-124	**2152**	ARTG-124	**3536**	24"	30"	10½"	2	60K	(18)	254	(115)
ARMG-136	**2934**	ARTG-136	**4121**	36"	30"	10½"	3	90K	(26)	343	(156)
ARMG-148	**3848**	ARTG-148	**5297**	48"	30"	10½"	4	120K	(35)	438	(199)
ARMG-160	**4725**	ARTG-160	**6499**	60"	30"	10½"	5	150K	(44)	600	(273)
ARMG-172	**5857**	ARTG-172	**7760**	72"	30"	10½"	6	180K	(53)	700	(318)

S/S STANDS

MODEL	Lbs.	(kg)	LIST PRIC
■ ESS-12	35	(15)	**$52**
■ ESS-24	47	(21)	**72**
■ ESS-36	54	(25)	**94**
■ ESS-48	72	(33)	**113**
■ ESS-60	99	(45)	**139**
■ ESS-72	110	(50)	**162**

■ Casters for stands (set of 4) **A35104** **$5**
■ Casters for stands (set of 6) **A35105** **8**

■ 4" legs set of 4 **$173**. 60" & 72" models require set of 6 legs. **$263**.
■ For 24" deep cooking surface (griddle plate) add **20%** to the list price

CRATED DIMENSIONS: Height 20" (508) x Depth 36" (914) x Width add 5" (127) to width.

Model ARTGG-36

GROOVED GRIDDLES-THERMOSTATIC CONTROL
1″ THICK PLATE

- Stainless steel rugged exterior body.
- Highly polished 1″ thick steel griddle plate.
- "U" shaped burners for every 12″ of griddle surface.
- Stainless steel pilots for instant ignition on each 30K BTU burner.
- Large capacity removable grease tray.
- S/S grease trough & one piece rolled front for easy cleaning.
- Energy saving thermostatic control for desired temperature setting from 150ºF to 450º F.
- Grooves provide attractive broiler markings on food, and also sloped to facilitate gradual grease run off.
- 3″ splash guard standard with 4″ high splash back.
- Limited one year parts and labor warranty.

THERMOSTATIC CONTROL GROOVED GRIDDLES

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
ARTGG-24	24″	30″	10½″	2	60K	(18)	254	(115)	**$5022**
ARTGG-36	36″	30″	10½″	3	90K	(26)	343	(156)	**6690**
ARTGG-48	48″	30″	10½″	4	120K	(35)	438	(199)	**8586**
ARTGG-60	60″	30″	10½″	5	150K	(44)	600	(273)	**11,718**

4″ legs set of 4. **$173**. 60″ & 72″ models require set of 6 legs **$263**.
CRATED DIMENSIONS: Height 20″ (508) x Depth 29″ (737) x Width add 5″ (127) to width.

S/S STANDS

MODEL	Lbs.	(kg)	LIST PRICE
■ ESS-24	47	(21)	**$729**
■ ESS-36	54	(25)	**940**
■ ESS-48	72	(33)	**1139**
■ ESS-60	99	(45)	**1391**

- Casters for stands (set of 4) A35104 **$550**
- Casters for stands (set of 6) A35105 **861**

Model SAG-24

SNAP ACTION GRIDDLES

- Stainless steel rugged exterior body.
- Highly polished 1″ thick griddle plate.
- "U" shaped burners for every 12″ of griddle surface for even cooking.
- Snap action thermostat control.
- Extra deep plate provides plenty of cooking space.
- Large capacity grease can.
- 3″ wide stainless steel grease trough.
- 3" splash guard standard with 4″ high splash back.
- Limited one year parts and labor warranty.

24" DEEP COOKING SURFACE

SNAP ACTION GRIDDLES

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
SAG-24	24″	33″	13″	2	48K	(14)	260	(118)	**$4860**
SAG-36	36″	33″	13″	3	72K	(21)	365	(166)	**6912**
SAG-48	48″	33″	13″	4	96K	(28)	465	(211)	**8532**
SAG-60	60″	33″	13″	5	120K	(35)	564	(257)	**10,260**
SAG-72	72″	33″	13″	6	144K	(42)	650	(295)	**13,230**

S/S STANDS

MODEL	Lbs.	(kg)	LIST PRICE
■ ESS-24	47	(21)	**$729**
■ ESS-36	54	(25)	**940**
■ ESS-48	72	(33)	**1139**
■ ESS-60	99	(45)	**1391**
■ ESS-72	110	(50)	**1628**

- 4″ legs set of 4 **$173**. 60″ & 72″ models require set of 6 legs. **$263**.
- Chrome finish griddle top add **-CT** to model #. (Per 12″ section). **$1313**
- Partial grill top grooving add **-GG** to model #. (Per 12″ section). **$894**

CRATED DIMENSIONS: Height 23″ (584) x Depth 36″ (914) x Width add 5″ (127) to width.

- Casters for stands (set of 4) **A35104** **$550**
- Casters for stands (set of 6) **A35105** **861**

TEPPAN-YAKI JAPANESE STYLE GRIDDLES

- Stainless steel rugged exterior body.
- Highly polished 3/4″ thick steel griddle plate.
- Optional 1″ thick griddle steel plate available.
- 30,000 BTU round burner creates a hot zone in the center of the griddle.
- Large capacity removable grease can.
- Burner has adjustable gas valve & continuous pilot for instant ignition.
- Stainless steel grease trough & one piece rolled front for easy cleaning.
- Limited one year parts and labor warranty.

24” DEEP COOKING SURFACE

Model ARTY-48
Shown with optional stand & Casters.

Shown with optional Stainless Steel all welded 1/2″ griddle splash plate.

TEPPAN-YAKI JAPANESE STYLE GRIDDLES

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
ARTY-24	24″	28″	10½″	1	30K	(9)	200	(91)	**$2398**
ARTY-36	36″	28″	10½″	1	30K	(9)	300	(145)	**3429**
ARTY-48	48″	28″	10½″	1	30K	(9)	365	(199)	**4185**
ARTY-60	60″	28″	10½″	1	30K	(9)	450	(253)	**5508**
ARTY-72	72″	28″	10½″	1	30K	(9)	550	(290)	**7560**

CRATED DIMENSIONS: Height 17″ (432) x Depth 36″ (914) x Width add 5″ (127) to width.

- 4″ legs (set of 4) **$173**. 60″ & 72″ models require (set of 6) legs **$263**.
- Extra burner **$859** each.
- For hardened 1″ highly polished griddle plate contact factory
- For S/S splash guard add **10%** to list price
- Chrome griddle plate add **-CT** to model **$1313** per linear foot.

S/S STANDS

MODEL	Lbs.	(kg)	LIST PRICE
■ ESS-24	47	(15)	**$72**
■ ESS-36	54	(21)	**94**
■ ESS-48	72	(25)	**113**
■ ESS-60	99	(33)	**139**
■ ESS-72	110	(45)	**162**

- Casters for stands (set of 4) **A35104** **$55**
- Casters for stands (set of 6) **A35105** **86**

ARMG-OB/ARTG-OB COMBINATION GRIDDLES & OPEN BURNERS

GRIDDLES WITH OPEN BURNERS

- Highly polished steel griddle plate.
- "U" shaped burners for every 12" of griddle surface.
- Stainless steel pilots for instant ignition on each burner.
- 3" wide S/S grease trough and a large grease pan.
- 32,000 BTU each lift off open burners for easy cleaning.
- Optional Saute and Wok burner heads.
- S/S Wok Ring available.
- 21" deep cooking service
- Limited one year parts and labor warranty.

Model AR36-24TG2OB

MANUAL		THERMOSTATIC		GRIDDLES WITH BURNERS							S/S STANDS			
MODEL	LIST PRICE	MODEL	LIST PRICE	W	D	H	BURNERS	BTU	(KW)	Ship Wt. Lbs (Kg)	MODEL	LBS.	(kg)	LIST PRICE
AR24-12G2OB	**$2619**	AR24-12TG2OB	**$3670**	24"	30"	10½"	1	94K	(27)	360 (163)	■ ESS-24	47	(21)	**$729**
AR36-24G2OB	**2831**	AR36-24TG2OB	**4317**	36"	30"	10½"	2	124K	(36)	437 (198)	■ ESS-36	54	(25)	**940**
AR48-36G2OB	**3519**	AR48-36TG2OB	**5140**	48"	30"	10½"	3	154K	(45)	527 (239)	■ ESS-48	72	(33)	**1139**
AR60-48G2OB	**4359**	AR60-48TG2OB	**6492**	60"	30"	10½"	4	184K	(53)	787 (356)	■ ESS-60	99	(45)	**1391**
AR72-60G2OB	**5787**	AR72-60TG2OB	**7166**	72"	30"	10½"	5	214K	(62)	954 (432)	■ ESS-72	110	(50)	**1628**
AR84-72G2OB	**7152**	AR84-72TG2OB	**8248**	84"	30"	10½"	6	244K	(71)	1137 (515)	■ ESS-84	125	(77)	**2133**

- **2B** refers to 2 burners. For 4 burners add **$1013** & change **2B** to **4B**, & add 12 to overall width.
- For highly polished 1" thick griddle plate add **20%** to list price.
- 4" legs set of 4 **$173**. 60", 72" & 84" models require set of 6 legs **$263**.

For Reverse configuration call factory for pricing.

CRATED DIMENSIONS: Height 20" (508) x Depth 36" (914) x Width add 5" (127) to width.

- Casters for stands (set of 4) **A35104 $550**
- Casters for stands (set of 6) **A35105 861**

Model ARGB-36

RAISED GRIDDLE BROILERS

- Stainless steel rugged exterior body.
- Highly polished 3/4" thick steel griddle plate.
  Also available in 1" thick steel griddle plate.
- Easy pull-out broiler rack makes cleaning quick and simple.
- Large capacity removable broiler grease tray.
- Controlled valves placed every 12" for even cooking.
- 3" wide S/S grease trough with a large grease tray.
- 21" deep cooking service
- Limited one year parts and labor warranty..

Efficiency and speed, ideal for multi use grilling and broiling, specially for restaurants with limited floor space.

RAISED GRIDDLE BROILERS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt. Lbs (Kg)	LIST PRICE
ARGB-24	24"	32"	16"	2	40K	(11)	330 (149)	**$3654**
ARGB-36	36"	32"	16"	3	60K	(17)	430 (195)	**4305**
ARGB-48	48"	32"	16"	4	80K	(23)	550 (290)	**5512**
ARGB-60	60"	32"	16"	5	100K	(29)	750 (371)	**7245**

S/S STANDS

MODEL	Lbs.	(kg)	LIST PRICE
■ ESS-24	47	(21)	**$729**
■ ESS-36	54	(25)	**940**
■ ESS-48	72	(33)	**1139**
■ ESS-60	99	(45)	**1391**

4" legs set of 4 **$173** 60" & 72" models require set of 6 legs **$263**.

CRATED DIMENSIONS: Height 27" (686) x Depth 38" (965) x Width add 5" (127) to width.

- Casters for stands (set of 4) **A35104 $550**
- Casters for stands (set of 6) **A35105 861**

OPEN BURNER HOT PLATES

- Easy cleaning removable two burner heads, 32,000 BTU output, highest in the industry.
- Heavy duty removable, 12″ x 12″ cast iron top grates.
- Manual gas control valve for each burner.
- Stainless steel pilots for instant ignition on each burner.
- Full width removable crumb tray for easy cleaning.
- Die cast, black control knobs.
- Limited one year parts and labor warranty.

OFFERED AS OPTIONS:

- Saute and wok burners heads.
- S/S wok ring.

Model ARHP-36-6
Shown with optional stand and casters.

Smooth slide design 12 x 12 top grates.

Optional S/S wok ring adapter.

HEAVY DUTY HOT PLATES

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
ARHP-12-1	12″	18″	10″	1	32K	(9)	51	(23)	**$814**
ARHP-12-2	12″	30″	10″	2	64K	(18)	85	(38)	**1108**
ARHP-24-2	24″	18″	10″	2	64K	(18)	85	(38)	**1234**
ARHP-24-4	24″	30″	10″	4	128K	(37)	140	(63)	**1853**
ARHP-36-3	36″	18″	10″	3	96K	(28)	115	(52)	**1811**
ARHP-36-6	36″	30″	10″	6	192K	(56)	210	(95)	**2375**
ARHP-48-4	48″	18″	10″	4	128K	(37)	140	(63)	**2258**
ARHP-48-8	48″	30″	10″	8	256K	(75)	270	(122)	**3255**
ARHP-60-10	60″	30″	10″	10	320K	(93)	325	(147)	**3964**

Saute or Wok Burner **$116** each. 4″ counter legs **$173** set of 4. 60″ requires set of 6 legs **$263**.
CRATED DIMENSIONS: Height 12″ (432) x Depth 36″ (914) x Width add 5″ (127) to width.

S/S STANDS

MODEL	Lbs.	(kg)	LIST PRICE
■ Must use model ESS-12 or larger			
■ ESS-12	35	(15)	**$520**
■ ESS-24-2	40	(19)	**709**
■ ESS-24	47	(21)	**729**
■ ESS-36-3	45	(21)	**872**
■ ESS-36	54	(21)	**940**
■ ESS-48-4	50	(23)	**1034**
■ ESS-48	72	(33)	**1139**
■ ESS-60	99	(45)	**1391**

- Casters for stands (set of 4) **A35104 $550**
- Casters for stands (set of 6) **A35105 861**

Model SUHP-36-6
Shown with optional stand and Casters.

12 x 12 Top grates easy to remove for quick cleaning.

Removable burner head makes cleaning easy & convenient.

HEAVY DUTY STEP-UP HOT PLATES

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
SUHP-12-2	12″	30″″	14″	2	64K	(18)	135	(61)	**$1706**
SUHP-24-4	24″	30″	14″	4	128K	(37)	210	(95)	**2703**
SUHP-36-6	36″	30″	14″	6	192K	(56)	355	(161)	**3780**
SUHP-48-8	48″	30″	14″	8	256K	(75)	380	(172)	**4929**

- 4″ counter legs set of 4 **$173**.
- Rear open burners are elevated 4″ higher than front burners.

CRATED DIMENSIONS: Height 17″ (432) x Depth 36″ (914) x Width add 5″ (127) to width.

S/S STANDS

MODEL	LBS.	(Kg)	LIST PRICE
■ ESS-12	35	(15)	**$520**
■ ESS-24	47	(24)	**729**
■ ESS-36	54	(36)	**940**
■ ESS-48	72	(33)	**1139**

- Casters for stands (set of 4) **A35104 $550**
- Casters for stands (set of 6) **A35105 861**

Model SPSH-18

ECONOMY STOCK POT STOVES' FEATURES

- Stainless steel rugged exterior body.
- Cast iron 3-Ring 90,000 BTU burner.
- Stainless steel pilots for instant ignition.
- Dual control valves, one for inner and middle rings, second for the outer Ring
- Lower cabinet storage cavity.
- Full width removable crumb tray for easy cleaning.
- Limited one year parts and labor warranty.

3 Ring burner with 2 gas control valves.

ECONOMY STYLE STOCK POT STOVES WITH LOW PROFILE

MODEL	WIDTH	DEPTH	HEIGHT	# BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
SPSH-18	18″	21″	18″	3-ring	90K	(26)	130	(54)	**$1108**
SPSH-18-2	18″	42″	18″	3-ring	180K	(52)	230	(104)	**2493**

CRATED DIMENSIONS: SPSH-18-2: 45″D X 22″W X 17″H (1,143 X 560 X 432).

■ Casters (set of 4) **A35106** **$550**

Model ARSP-J

Model ARSP-18-2

Model ARSP-18

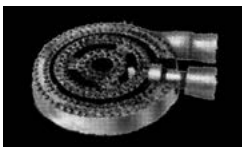
HEAVY DUTY STOCK POT STOVES' FEATURES

- Stainless steel rugged exterior body.
- Double construction 2 units in one cabinet (side-by-side or front-to-back.)

3 OPTIONAL BURNERS:

- 3-Ring burner.
- 23-Tip jet burner.
- 18-Tip anti clogging Jet burner.

- Stainless steel tip standing pilot for instant ignition.
- Chrome plated 6″ steel legs, with 3″ adjustable bullet feet.
- Under cabinet storage cavity.
- Optional swivel casters.
- Full size removable crumb tray.
- Limited one year parts and labor warranty.



3-RING BURNER
Standard burner with two adjustable valves,

23-TIP JET BURNER
High heat.125,000 BTUs.

ANTI-CLOGGING
18-Tip jet burner high heat 125,000 BTUs.

HEAVY DUTY STOCK POT STOVES

MODEL	WIDTH	DEPTH	HEIGHT	# BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
ARSP-18	18″	21″	24″	3-Ring	90K	(26)	134	(61)	**$1523**
ARSP-18-2	18″	42″	24″	3-Ring	180K	(52)	235	(107)	**3171**
ARSP-J	18″	21″	24″	Jet	125K	(36)	134	(61)	**2153**
ARSP-J-2	18″	42″	24″	Jet	250K	(73)	235	(107)	**4169**

CRATED DIMENSIONS: ARSP-18 & ARSP-J: 25″D x 22″W x 22″H (635 x 560 x 560).
ARSP-18-2 & ARSP-J-2: 45″D x 22″W x 22″H (1,143 x 560 x 560).

■ Casters (set of 4) **A35106** **$550**

Shown with optional casters & faucet

NEW

FEATURES

- All aluminum water tank and heat transfer surface saves energy and speeds up the cooking process.
- Concentric ring burners create power to quickly bring the water tank to a boil and simmer heat for gentle cooking of sensitive pasta dishes.
- A Super Wool ceramic insulated burner box features reduced front and side surface temperatures - making the unit safer to operate.
- Heavy-duty welded 12 gallon capacity (14-1/2" X 14-1/2") aluminum tank
- Finned aluminum heat transfer tank bottom.
- 304 Stainless Steel strainer to hold large quantities of pasta or single serving baskets.
- Integral overflow starch skimmer.
- Combustion optimized burner box.
- Built-in tank drain with safety-first locking valve.
- Optional water-fill faucet.
- Heavy Duty perforated 304 Stainless Steel basket (12" X 12" X 9").
- Limited one year parts and labor warranty.

Holds 6 baskets.
Shown with optional baskets

MODEL	WIDTH	DEPTH	HEIGHT	BURNER	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
ARPC-18	18″	34-1/4″	38-1/2″	3-ring	80K	(23)	350	(159)	**$4900**

CRATED DIMENSIONS: 33″D x 24″W x 38″H.

- Casters (set of 4) 5″ dia. w/ brakes **#A35102** **$550**

Model ARWR-3R

WOK RANGE FEATURES

- Rugged S/S top, front and sides.
- Tempura style 3-Ring burner 90,000 BTUs.
- Full size removable stainless steel grease pan.
- Heavy gauge S/S with welded in 2″ high Wok opening.
- Dual control valves, one for inner and middle Rings, second for the outer Ring.
- Limited one year parts and labor warranty.

HEAVY DUTY WOK RANGES

MODEL	WIDTH	DEPTH	HEIGHT	BURNERS	BTU	(KW)	Lbs. (kg)	LIST PRICE
ARWR-3R	18″	20″	36″	3-ring	90K	(26)	130 (58)	**$1864**

CASTERS (set of 4) **A35104 $550**.
CRATED DIMENSIONS: 25″D x 22″W x 38″H (635 x 560 x 965).

Model ARWR-J13

WOK RANGE FEATURES

- 125,000 BTU jet burner.
- Rugged S/S top, front and sides.
- Full size removable stainless steel grease pan.
- Heavy guage S/S with welded in 2″ high Wok opening.
- Quality brass gas control valve with large aluminum handle.
- Limited one year parts and labor warranty.

HEAVY DUTY JET WOK RANGES

MODEL	WIDTH	DEPTH	HEIGHT	BURNERS	BTU	(KW)	Lbs. (kg)	LIST PRICE
ARWR-J13	18″	20″	36″	23 Tip Jet	125K	(37)	120 (50)	**$1958**
ARWR-J16	18″	20″	36″	23 Tip Jet	125K	(37)	120 (50)	**2152**

CASTERS (set of 4) **A35104 $550**.
CRATED DIMENSIONS: 25″D x 22″W x 38″H (635 x 560 x 965).

Model ARPR-24

CHINESE PORK ROASTER FEATURES

- S/S front, top and sides. 8″ stainless steel legs with adjustable feet.
- Equipped with safety pilot, and removable covers over burners, to prevent clogging.
- Full size removable stainless steel grease pan.
- Two "U" type burners surround the full depth and rear.
- Thermostatic control provides even heat distribution.
- Fully enclosed 3″ thick insulation for energy efficiency. Upper section of roaster has three track levels to hold rods or oven racks.
- Long slabs of ribs, meat or duck may be vertically hung in this large oven.
- Roaster door may be hinged left or right for easy access, right hinge is standard.
- Limited one year parts and labor warranty.

CHINESE PORK ROASTERS

Contact factory for pricing

MODEL	WIDTH	DEPTH	HEIGHT	BURNERS	BTU	(KW)	Lbs. (kg)	LIST PRICE
ARPR-24	24″	34″	68″	2	50K	(15)	450 (203)	**$9975**
ARPR-30	30″	34″	68″	2	55K	(16)	550 (249)	**12,075**
ARPR-36	36″	34″	68″	2	60K	(18)	675 (305)	**16,275**

Stainless steel "S" hooks **$35** each.
Pork roaster skewers **$89** each.
Pork roaster oven racks 24″, 30″ & 36″ **$248** each.
CRATED DIMENSIONS: Height 72″ (1,829) x Depth 38″ (965) x Width add 5″ (127) to width.

CHINESE RANGE FEATURES

- S/S rugged exterior body with high backsplash.
- Built-in drain system and water-cooled top help control stove's top temperature.
- 1 manually-controlled Chinese swing faucet located between holes to avoid intense heat.
- The following burners are available at no additional cost.
  (Specify type of burners for each cylinder).
  3 Ring burner 90K BTU. **23-Tip Jet burner** 125K BTU. **18-Tip Jet burner** anti clogging 125K
- Easily accessible stainless steel drain basket located in front or at the rear of the stove.
- Conveniently placed "L" shaped knee valve adjusts gas and provides hands-free cooking.
- Steam pans, removable steam tanks, and soup pot holders may be used to customize the Ran
- Griddles, Fryers and Open Burners may be built into this Chinese gas range.
- Limited one year parts and labor warranty.

STANDARD FEATURES

- Stainless steel top and sides.
- Water wash system for stainless steel back splash.
- Front drain basket, or rear drain basket.
- 4 efficient high BTU burners to choose from.
- Choice of standard or soup holes.
- Available in 13", 16", 18", 20" & 22" size holes.
- Larger hole sizes are available upon request.

(CONTACT FACTORY FOR ALL QUOTES AND DIMENSIONS)

CHINESE RANGES

MODEL	WIDTH	DEPTH	HEIGHT	# BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
ARCR-1	varies	41"	36"	1	110K	(32)	350	(158)	**$4568**
ARCR-2	varies	41"	36"	2	220K	(64)	590	(267)	**7969**
ARCR-3	varies	41"	36"	3	330K	(97)	850	(385)	**10,489**
ARCR-4	varies	41"	36"	4	440K	(129)	1100	(498)	**14,684**
ARCR-5	varies	41"	36"	5	550K	(161)	1470	(667)	**18,742**
ARCR-6	varies	41"	36"	6	660K	(193)	1700	(771)	**23,094**
ARCR-7	varies	41"	36"	7	770K	(226)	2100	(952)	**25,089**
ARCR-8	varies	41"	36"	8	880K	(258)	2320	(1052)	**28,875**

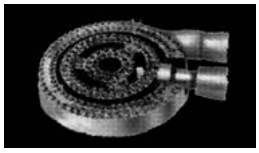
Required Pressure Regulators: 1 hole 3/4" **$294** - 2 hole 1" **$887** - 3 hole 1-1/4" **$1349** - 4 hole 1-1/2" **$1599**
CRATED DIMENSIONS: Height 37" (940) x Depth 42" (1,066) x Width add 5"(127) to width.

OPTIONAL ACCESSORIES

- For additional space between wok holes over 11" add. **$677**
- Stainless steel crumb tray. **473**
- Full height cast iron burner chamber **578**
- Front drain basket for one or two burner models, each. **578**
- Automatic faucet. Upgrade (per faucet) **573**
- Extra manual faucet, each. (1 per hole required for auto faucet) **473**
- Stainless steel side splash extensions, each. **355**
- 8½" or 10½" oil holes, each. **656**
- Wok hole adapter, each. (Specify hole dimensions). **943**
- 32-Tip Jet burner 160,000 BTUs. **302**
- Stainless steel burner covers. **(Contact factory for pricing)**

23-TIP JET BURNER
high heat.125,000 BTUs.

ANTI-CLOGGING
18-Tip jet bunrer high heat
125,000 BTUs.



3-RING BURNER
Standard burner with two
adjustable valves, 90,000 BTUs.

32-TIP JET BURNER
higher heat 160,000 BTUs.

Model AVCB-2

VERTICAL BROILER FEATURES

- Stainless steel rugged exterior body.
- 15″ diameter grease pan at the bottom of skewer.
- Front to back skewer adjustment.
- 6-position skewer adjustment.
- High efficiency infra-red burners at 20,000 BTU each.
- Compact design or counter top installation.
- Manual gas valve control for each burner.
- Limited one year parts and labor warranty..

/ERTICAL BROILER

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
\VB-1	20″	24″	41″	1	20K	(6)	100	(45)	**$3985**
\VB-2	20″	24″	41″	2	40K	(12)	125	(57)	**4929**
\VCB-2	20″	24″	41″	2	40K	(12)	150	(68)	**5979**

CRATED DIMENSIONS: 30″D x 25″W x 43″H (762 x 635 x 1,092).

S/S STANDS

MODEL	Lbs.	(kg)	LIST PRICE
■ VES-20	39	(18)	**$893**
■ VES-20	39	(18)	**893**
■ VES-20	39	(18)	**893**

CASTERS: For stands only (Set of 4) **#A35104 $550**

Model AMBG-36
Shown with optional
S/S grease gutter.

MONGOLIAN BARBEQUE GRILLS

- Heavy duty stainless steel radius rail.
- 10 gauge all welded body construction.
- Unique flame distribution to cook food evenly & consistently.
- 304 stainless steel support throughout the unit.
- Large and removable grease drawer.
- Equipped with heavy duty knee valve.
- Easy to operate.
- Limited one year parts and labor warranty..

This is a custom fabricated unit. To meet your exact requirements, contact factory with your specifications.

MONGOLIAN BARBEQUE GRILLS

MODEL	DRUM PLATE RADIUS	S/S GUTTER RADIUS	HEIGHT	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	LIST PRICE
AMBG-36	36″	44”	36-1/2″	1	125K	(37)	400	(181)	**$16,275**
AMBG-42	42″	50”	36-1/2″	1	125K	(37)	500	(227)	**20,889**
AMBG-48	48″	56”	36-1/2″	1	125K	(37)	575	(261)	**22,575**
AMBG-54	54″	62”	36-1/2″	1	160K	(47)	685	(311)	**25,725**
AMBG-60	60″	68”	36-1/2″	1	160K	(47)	750	(340)	**28,875**

CHICKEN ROTISSERIE FEATURES FOR ALL MODELS

- Heavy duty all welded stainless steel exterior and interior body for durability.
- 2-1/2″ deep S/S built-in drip pan with 1-1/4″ brass drain to keep chicken moist while cooking.
- Burners made of heavy duty 2″ pipe for long and efficient life and speedy recovery of heat.
- Spit receptacle located in grease free area, for easy maintenance.
- Fire bricks are used to radiate ambient heat for optimal performance for ACB-4 and ACB-7 models.
- Manifold pre-assembled in factory for quick and easy installation on site.
- Casters included and factory-installed at no extra cost on all ACB-7 and ACB-14 models.
- High BTU for best results in cooking time and finished product.
- Optional rib baskets available.
- Limited one year parts and labor warranty.

Contact factory for your custom needs.

Model ACB-4

COUNTER TOP 4 SPIT CHICKEN ROTISSERIE

MODEL	W	D	H	SPITS	BIRDS	BURNERS	BTU	(KW)	Ship Wt. Lbs.	(Kg)	LIST PRICE
ACB-4	45″	25″	58″	4	16-20	1	35K	(10)	350	(159)	**$12,390**

CRATED DIMENSIONS: 50″W X 30″D X 62″H.

Options and Accessories.

- Stainless Steel side access door move to left side. **1395**
- Stainless steel framed glass sliding door (LEFT) **A27008**. **895**
- Stainless steel framed glass sliding door (RIGHT) **A27011**. **895**
- Spit fork single 2 prong, Stainless Steel. **A31015**. **85**
- Spit fork double 2 prong, Stainless Steel. **A31016**. **95**
- Spit rod and handle only. **A31101**. **138**
- Spit rod assembly complete with handle and prongs. **#A31100**. **395**

Model ACB-7

HIGH PRODUCTION 7 SPIT CHICKEN ROTISSERIE

MODEL	W	D	H	SPITS	BIRDS	BURNERS	BTU	(KW)	Ship Wt. Lbs.	(Kg)	LIST PRICE
ACB-7	45″	25″	78″	7	28-35	3	105K	(31)	500	(227)	**$22,890**

CRATED DIMENSIONS: 50″W x 34″D x 84″H.

- Casters: (set of 4) **A35102** **$550**

Options and Accessories.

- Stainless Steel side access door move to left side. **1950**
- Stainless steel framed glass sliding door (LEFT) **A27009**. **1198**
- Stainless steel framed glass sliding door (RIGHT) **A27010**. **1198**
- Spit fork single 2 prong, Stainless Steel. **A31015**. **85**
- Spit fork double 2 prong, Stainless Steel. **A31016**. **95**
- Spit rod and handle only. **A31101**. **138**
- Spit rod assembly complete with handle and prongs. **A31100**. **395**

Model ACB-14

HIGH PRODUCTION 14 SPIT CHICKEN ROTISSERIE

MODEL	W	D	H	SPITS	BIRDS	BURNERS	BTU	(KW)	Ship Wt. Lbs.	(Kg)	LIST PRICE
ACB-14	45″	36″	78″	14	56-70	3	105K	(31)	850	(386)	**$34,597**

CRATED DIMENSIONS: 50″W X 42″D X 84″H.

- Casters: (set of 4) **A35102** **$550**

Options and Accessories.

- Stainless steel framed glass sliding door (LEFT) **A27009**. **1198**
- Stainless steel framed glass sliding door (RIGHT) **A27010**. **1198**
- Spit fork single 2 prong, Stainless Steel. **A31015**. **85**
- Spit fork double 2 prong, Stainless Steel. **A31016**. **95**
- Spit rod and handle only. **A31101**. **138**
- Spit rod assembly complete with handle and prongs. **A31100**. **395**

AVAILABLE INTERNATIONALY

Our skillfully manufactured equipment is respected worldwide. All our products are hand-built, meticulosity inspected and carefully packaged to rigid standards of excellence.

American Range products are designed for maximum functionality and built using the highest quality control standards.

Our manufacturing combines heavy duty materials, precision fabrication and best quality components to produce equipment to meet the highest discerning chefs needs.

Meeting the criteria of different countries and their specific requirements of safety and regulation.

AMERICAN RANGE

AMERICAN

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QUALITY COOK
PLIANCES
RESIDENTIAL
AMERICAN RANGE
Quality Professional Cooking Equipment
COMMERCIAL & RESIDENTIAL MOBILE SHOWROOM

TERMS & CONDITIONS OF SALE

Shipping Point: FOB Pacoima, California 91331.
Past Due Accounts: 1-1/2% per month service/interest.
Payment Terms: Net 30 days subject to credit approval.
Non-cancelable Orders: Specialty equipment are non-cancelable.

Prices:

- Prices are effective as of Nov 2012 and are in U.S Dollars.
- Prices do not include sales or any other taxes.
- All prices are subject to change without prior notice.
- American Range is not responsible for printing errors.

Shipping Damages, Shortages, Discrepancies:

- American Range's responsibility ceases with delivery of goods to the transportation company.
- In case of freight damage, receiver **must note** on the proof of delivery (POD) damages, before accepting or refusing shipment.

Report damages and fax (POD) immediately to American Range.

- All shipments must be inspected for visual and/or concealed damages promptly upon receipt.
- American Range shall not accept claims for damages, shortages or any other discrepancies unless and until written notice is provided to American Range within three (3) business days after receipt of merchandise.

Contact factory for instructions and assistance.

Merchandise Return:

- Returned merchandise is subject to a 25% restocking charge plus the cost of reconditioning.
- Prior written authorization by American Range is required. Contact factory for Return Material Authorization number and instructions.
- Return freight shall be for the account of shipper (Freight Prepaid).

Changes in Specifications: American Range reserves the right, to change or correct any specifications of its products without prior notice.

Warranty (Limitations and Exclusions):

Limitations:

- American Range warrants its new products to be free from defects in material and workmanship for a period of one (1) year from the origina date of installation, not to exceed 18 months from date of shipment from factory.

- Five-year pro-rated warranty shall apply to Fryers' stainless steel tank only.

Exclusions:

- Products purchased & installed for residential use, or for use outside the Continental United States, are excluded from this warranty.
- Light bulbs, porcelain and glass components are excluded from this warranty.
- Broiler burners' lower and upper grates and radiants are warranted for 90 days.
- Normal parts wear and tear and maintenance are excluded from this warranty..
- Any product which has been modified by unauthorized personnel or changed from its original design is not covered under this warranty.
- American Range assumes no obligation for any product which has been subjected to misuse, abuse or harsh chemical environments and climate conditions.
- Normal maintenance as outlined in the instructions supplied with the product is the responsibility of the owner/user and is not part of this warranty.

- **Installation:** American Range assumes no responsibility for any product not installed properly, and in accordance with the instructions supplied with the equipment.

- Proper installation such as, but not limited to, air shutter adjustments, calibration, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the distributor, dealer, owner/end user or installing contractor, and is not covered under this warranty. Improper installation includes but is not limited to:

- Use of inadequate electrical supply or wiring.
- Insufficient or improper gas pressure
- Undersized gas lines
- Improper gas type
- Insufficient or improper voltage.
- Improper ventilation

Disclaimer:

This warranty is in lieu of any other agreement, expressed or implied, and constitutes the only warranty of American Range with respect to it products. This states the exclusive remedy against American Range relating to the products whether in contract or in tort or under any other leg theory, and whether arising out of warranties, representations, instructions, installations or defect from any cause. American Range shall not be liable whether in contract, or in tort, or under any other legal theory for loss of use, revenue or profit, or for any substitute use of performance o for incidental, indirect, special or consequential damages, or for any other loss of cost of similar nature.

FOR PROFESSIONAL CHEFS AT HOME

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